

CHANSON

En Bourgogne depuis 1750



Chablis

Chablis Fourchaumes

1^{er} Cru 2023



Grape Variety : Chardonnay

Soil : Limestone

Site : This Premier Cru of Chablis is located at the northern border of the Grands Crus area on the right side of the Serein River.

The Vintage 2023 : After a mild winter, beginning of spring was marked by unstable weather conditions, which fortunately enough settled down end May with warm and sometimes very warm temperatures. This situation encouraged a rapid blossoming in excellent conditions. Spring ended with a water deficit which was never compensated. July and August were marked by a succession of very hot temperatures and storms. End of August, a very hot weather settled down with temperatures around 35°C which enabled the grapes to perfect their ripeness . At Chanson, the harvest started on September 5 and ended on September 16. The white wines are very expressive with beautiful aromas of pale fleshed fruit and an outstanding structure.

Tasting : Pale gold colour. Floral fragrances (acacia, hawthorn) mixed with white fleshed fruit (peach). Delicate menthol note. Lively attack. Energetic and well-balanced. Precise with a well-integrated acidity. Long and refreshing aftertaste.

Food pairing : Pâté, sea scallop, turbot, poularde in a creamy sauce as well as many goat cheeses.