

CHANSON

En Bourgogne depuis 1750



Chablis

Chablis Montée de Tonnerre

1^{er} Cru 2017

Grape Variety : Chardonnay

Soil : Clay and limestone with pebbles.

Site : Chablis is in the Northern part of the Burgundy region. The "Premier Cru Montée de Tonnerre" is located North East of the village of Chablis in the vicinity of the Grands Crus. A particularly well-situated plot has been selected for this wine which ranks among the best Premiers Crus of Chablis.

The Vintage 2017 : After a cold winter, spring started with a mix of cold and warm episodes. May and June were quite warm. Summer was warm with several heat waves which brought stormy episodes at the right moment. This enabled the vineyards to follow their normal biological cycle. The harvest started early September, in outstanding conditions with grapes fully ripe and healthy. Vinification : after a mild pressing, this wine was vinified and aged for 12 months in oak casks in our cellars of the XVth century. Moderate proportion of new oak (demi-muids).

Tasting : Pale gold colour. Intense aromas of citrus fruit mixed with floral fragrances and honey. Delicate iodine note. tense and well-balanced. Very pure texture. Mineral and slightly salty finish.

Food pairing : Pâté, lobsters and poultry as well as many goat cheeses.