

# CHANSON

En Bourgogne depuis 1750



# Chassagne-Montrachet

## Chassagne-Montrachet Chardonnay 2019

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**Grape Variety :** Chardonnay

**Soil :** Clay and limestone

**Site :** Three plots of vineyards from selected "vignerons", ideally located in the heart of the village of Chassagne Montrachet - close to the Premiers Crus area. South, South-East orientation.

**The Vintage 2019 :** After a mild winter, spring settled down with important variations of temperatures and abundant rain which engendered millerandage (small berries). Summer was warm punctuated by several heat waves and a few thunderstorms épisodes which brought some water. The harvest started mid september under a bright sunshine. After a mild pressing, the wines are aged in oak casks for a period of 12 up to 14 months in our XVth century cellar. Moderate use of new oak.

**Tasting :** Pale gold colour. Floral fragrances mixed with pale fleshed fruit aromas (pear). Delicate vanilla note. Complex and well balanced. Dense and deep texture. Long and lively finish.

**Food pairing :** To be enjoyed with foie gras, grilled fish, white meat and strong cheeses (Epoisses, Roquefort and Munster).