

CHANSON

En Bourgogne depuis 1750



Chassagne-Montrachet

Chassagne-Montrachet Les Chenevottes

1^{er} Cru 2020



Grape Variety : Chardonnay

Soil : Clay and limestone on the famous stone of Chassagne.

Site : Our 2 hectares of Premiers Cru vineyard "Les Chenevottes" is located next door to the famous Terroir "Le Montrachet". The soil is mostly constituted of clay and limestone with the famous stone of Chassagne and is clearly mineral. The vineyards have a peculiar aspect. They are constituted of small blocs entangled into each other. With its East exposure, on the road to Saint Aubin, this plot benefits from the fresh air which conveys to the wine very pure and refreshing aromas.

The Vintage 2020 : After a very mild winter, spring arrived with warm temperatures in March which engendered a very quick and sustained growth of the vines. After a very short frost episode early May with no consequence in the vineyards a mild weather with some rains settled down until end of June. Summer was punctuated in July by several and quite long heat waves. Vineyards with a clay soil were less affected by the low level of rainfalls during spring and by the summer heat. The harvest in Burgundy started around August 20, which was historically early for the region. At Chanson, they started on August 24 under a bright sunshine. 2020 white wines are showing a lot of energy, with a very precise texture and a beautiful aromatic combination of exotic fruit mixed with yellow fleshed fruit and toasted bread.

Tasting : Bright gold colour. Lime blossom fragrances mixed with intense aromas of exotic fruit and spices on a hint of vanilla. Complex and well-structured. Tight and precise texture. Delicate oak note. Long and refreshing finish. Score : 17/20 Jancis Robinson - 92/100
Vinous

Food pairing : To be enjoyed with "foie gras", seafood, white meat and all sorts of cheeses and especially our local cheeses (Citeaux, Epoisses).