

CHANSON

En Bourgogne depuis 1750



Chassagne-Montrachet

Chassagne-Montrachet Les Chenevottes

1^{er} Cru 2018



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 2018 : After a rainy winter, spring started with a very warm episode in April followed by very cold températures in May. The warm weather settled down early June. The summer was punctuated by several heat waves which engendered a lack of water, compensated by the presence of clay in many plots. The harvest started end of August, in outstanding conditions with grapes fully ripe and healthy. The white wines are precise with a beautiful fruit combination. Vinification : after a mild pressing, this wine was vinified and aged for 12 to 14 months in oak casks in our cellars of the XVth century. Moderate proportion of new oak.

Tasting : Pale gold colour. Complex aromas of ripe pale fleshed fruit mixed with beeswax notes on a hint of vanilla. Complex and well-structured. Tense with a tight texture. Precise with a long and mineral

fish. Scores : 16,5/20 Jancis Robinson - 92/100 Burghound - 95/100
Guide Revue du Vin de France.

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