

CHANSON

En Bourgogne depuis 1750



Meursault

Meursault 2021



Grape Variety : Chardonnay

Soil : Mix of limestone and clay.

Site : Four different plots of vineyards from selected "vignerons". Two are located on mid slope for finesse and minerality, the two others are situated around the village for more richness and depth.

The Vintage 2021 : After a winter characterized by marked variations in temperature and a summer like weather spring, a sudden and intense frost fell upon Burgundy early April and severely hit the buds that had formed on the vine. The months that followed were a succession of rainy and warm episodes. During summer there were warm and humid periods. The harvest started at Chanson on September 15, under a bright sunshine. The white wines display floral fragrances mixed with pale fleshed fruit aromas. They are precise and tense but the volumes produced are quite low.

Tasting : Pale gold colour. Floral fragrances mixed with aromas of pale fleshed fruit and fresh almond on a hint of minerality. Well-structured and complex. Tense and precise. Tight and dense texture. Well-integrated acidity. Long and generous finish.

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