

CHANSON

En Bourgogne depuis 1750



Chassagne-Montrachet

Chassagne-Montrachet Les Chenevottes

1^{er} Cru 2021



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 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 : Bright gold colour. Floral fragrances (acacia) mixed with intense aromas of lemon, yellow plum on a hint of vanilla. Well-balanced and well-structured. Precise and supple on well-integrated acidity. Dense and generous texture. Long and refined finish with a

hint of minerality. Score : 93/100 The World of Fine Wines - 16/20
Jancis Robinson - 91-94/100 Burghound

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