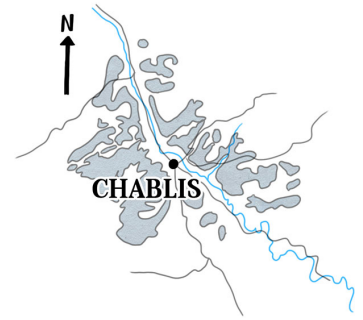


CHANSON

En Bourgogne depuis 1750



Chablis

Chablis Les Clos Grand Cru 2017

Grape Variety : Chardonnay

Soil : Limestone and chalk

Site : "Les Clos" is one of the most famous Grands Crus of Chablis. The area of production covers 24.75 ha. The vines selected by Chanson are ideally located right in the heart of the plot. The upper part of the plot brings the minerality and the lower part with alluvion deposits gives the rich character of this wine.

The Vintage 2017 : After a cold winter, spring started with a mix of cold and warm episodes. May and June were quite warm. Summer was warm with several heat waves which brought stormy episodes at the right moment. This enabled the vineyards to follow their normal biological cycle. The harvest started early September under outstanding conditions with grapes fully ripe and healthy. Vinification : after a mild pressing, this wine was vinified and aged for 12 months in oak casks in our cellars of the XVth century. Moderate proportion of new oak.

Tasting : Pale gold colour. Floral fragrances mixed with aromas of citrus fruit and honey with a hint of spices. Beautiful mineral expression. Well-structured and tense. Refined and precise texture. Elegant oak note. Long aftertaste. Score : 17+ Jancis Robinson

Food pairing : Foie gras, shellfish, fish, white meat as well as some goat cheeses.