

CHANSON

En Bourgogne depuis 1750



Meursault

Meursault 2023



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 2023 : After a mild winter, beginning of spring was marked by unstable weather conditions, which fortunately enough settled down end May with warm and sometimes very warm temperatures. This situation encouraged a rapid blossoming in excellent conditions. Spring ended with a water deficit which was never compensated. July and August were marked by a succession of very hot temperatures and storms. End of August, a very hot weather settled down with temperatures around 35°C which enabled the grapes to perfect their ripeness . At Chanson, the harvest started on September 5 and ended on September 16. The white wines are very expressive with beautiful aromas of pale fleshed fruit and an outstanding structure.

Tasting : Beautiful gold color. Intense aromas of yellow fleshed fruit (apricot, nectarine) mixed with citrus and toasty and grilled notes. Well-structured and complex. Dense and crunchy texture. Well integrated oak note. Long finish with flinty nuances.

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