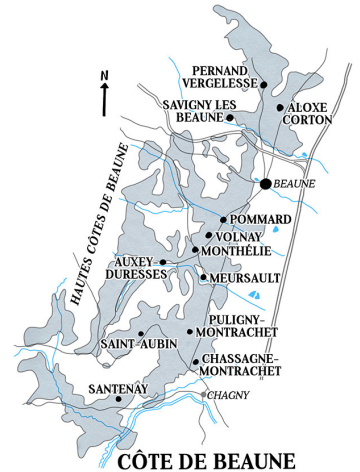


CHANSON

En Bourgogne depuis 1750



Chassagne-Montrachet

Chassagne-Montrachet Les Chenevottes

1^{er} Cru 2017



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 2017 : After a classic winter, spring settled down with warm temperatures but a cool weather in April slackened down the evolution of the vines. May was rainy and was followed by a warm summer with heat waves. However, a few thunderstorms episodes brought enough rain to allow the maturation of the grapes to continue. The harvest started early September with an excellent sanitary level of the grapes. Vinification : after a mild pressing, this wine was vinified and aged for 10 to 14 months in oak casks in our cellars of the XVth century. Moderate proportion of new oak.

Tasting : Gold colour. Intense aromas of citrus peel mixed with apricot and white peach on a hint of vanilla. Complex and well-structured. Precise and sappy texture. Long and elegant finish.
SCORES :91/100 BURGHOUND - 16/20 JANCIS ROBINSON

Food pairing : To be enjoyed with "foie gras", seafood and all sorts of cheeses.