

CHANSON

En Bourgogne depuis 1750



Puligny-Montrachet

Puligny-Montrachet 2018

Grape Variety : Chardonnay

Soil : Clay and limestone

Site : In the south of the Côte de Beaune, the terroirs of Puligny-Montrachet produce some of the greatest white Burgundies, including the famous Grand Cru Montrachet. The grapes vinified by Chanson are sourced from excellent plots of vineyards on mid-slope.

The Vintage 2018 : After a rainy winter, spring started with a very warm episode in April followed by very cold temperatures in May. The warm weather settled down early June. The summer was punctuated by several heat waves which engendered a lack of water, compensated by the presence of clay in many plots. The harvest started end of August, in outstanding conditions with grapes fully ripe and healthy. The white wines are precise with a beautiful fruit combination. Vinification : after a mild pressing, this wine was vinified and aged for 12 to 14 months in oak casks in our cellars of the XVth century. Moderate proportion of new oak.

Tasting : Pale gold colour. Delicate floral fragrances mixed with aromas of pale fleshed fruit with zesty tinges on a hint of minerality. Complex and well structured. Precise with a tight texture. Long finish.

Food pairing : Seafood, fish, mild cheeses as well as certain goat cheeses.