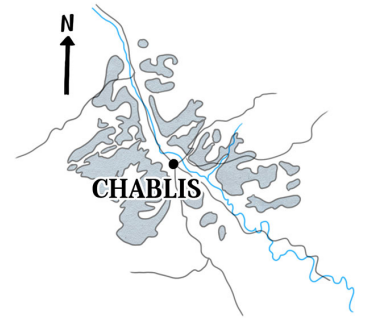


CHANSON

En Bourgogne depuis 1750



Chablis

Chablis 2019



Grape Variety : Chardonnay

Soil : Limestone

Site : Plot-based selection on hills ideally located south of the village of Chablis.

The Vintage 2019 : After a mild winter, spring settled down with important variations of temperatures and abundant rain which engendered millerandage (small berries). Summer was warm punctuated by several heat waves and a few thunderstorms épisodes which brought some water. The harvest started mid september under a bright sunshine. After a mild pressing, the wines are aged in oak casks for a period of 12 up to 14 months in our XVth century cellar. Moderate use of new oak.

Tasting : Pale gold colour. Delicate floral fragrances mixed with citrus fruit and pale fleshed fruit on a subtle minerality. Well-balanced and complex. Tight texture. Refreshing aftertaste.

Food pairing : Pâté, lobsters and poultry as well as some goat cheeses.