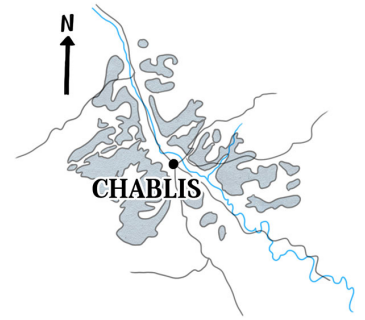


CHANSON

En Bourgogne depuis 1750



Chablis

Chablis Les Clos Grand Cru 2020

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 2020 : After a very mild winter, spring arrived with warm temperatures in March which engendered a very quick and sustained growth of the vines. After a very short frost episode early May with no consequence in the vineyards, a mild weather with some rains settled down until end of June. Summer was punctuated in July by several and quite long heat waves. Vineyards with a clay soil were less affected by the low level of rainfalls during spring and by the summer heat. The harvest in Burgundy started around August 20, which was historically early for the region.

Tasting : Pale gold colour. Intense and refreshing zesty aromas mixed minerality. Tense, precise and complex. Lot's of energy. Well-shaped acidity on a well-integrated minerality. Very long finish with delicate pear and spicy notes.

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