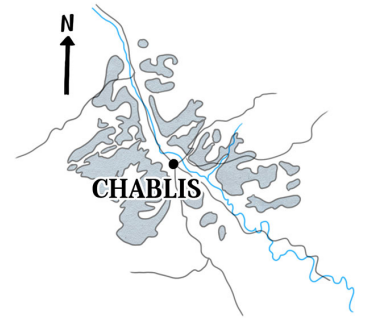


CHANSON

En Bourgogne depuis 1750



Chablis

Chablis Fourchaumes

1^{er} Cru 2019



Grape Variety : Chardonnay

Soil : Limestone

Site : This Premier Cru of Chablis is located at the northern border of the Grands Crus area on the right side of the Serein River.

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 episodes 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. Floral fragrances mixed with pale fleshed fruit and zesty aromas on a hint of minerality. Complex with a dense texture. Very pure fruit. Long aftertaste.

Food pairing : Pâté, sea scallop, turbot, poularde in a creamy sauce as well as many goat cheeses.