

CHANSON

En Bourgogne depuis 1750



Chassagne-Montrachet

Chassagne-Montrachet Chardonnay 2020



Grape Variety : Chardonnay

Soil : Clay and limestone

Site : Three plots of vineyards from selected "vignerons", ideally located in the heart of the village of Chassagne Montrachet - close to the Premiers Crus area. South, South-East orientation.

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. At Chanson, they started on August 24 under a bright sunshine. 2020 white wines are showing a lot of energy, with a very precise texture and a beautiful aromatic combination of exotic fruit mixed with yellow fleshed fruit and toasted bread.

Tasting : Pale gold colour. Intense aromas of citrus fruit and pale fleshed fruit with toasty notes. Delicate vanilla note. Complex and well structured. Dense and elegant texture. Long and mineral finish.

Food pairing : To be enjoyed with foie gras, grilled fish, white meat and strong cheeses (Epoisses, Roquefort and Munster).