

CHANSON

En Bourgogne depuis 1750



Puligny-Montrachet

Puligny-Montrachet 2017



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 Cu Montrachet. The grapes vinified by Chanson are sourced from excellent plots of vineyards on mid-slope.

The Vintage 2017 : After a classic winter, spring settled down with warm temperatures but a cool weather in April slackened down the evolution of the vines. May was rainy and was followed by a warm summer with heat waves. However, a few thunderstorms épisodes brought enough rain to allow the maturation of the grapes to continue. The harvest started early september with an excellent sanitary level of the grapes. Vinification : after a mild pressing, this wine was vinified and aged for 10 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 citrus fruit and apple on a hint of minerality. Complex with a lot of energy. Precise with a tight texture. Long and refreshing finish with zesty tinges.

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