

DOMAINE CHANSON, BURGUNDY, FRANCE

MENTZENDORFF
wine shippers since
1858

DOMAINE
CHANSON

MEURSAULT

DETAILS OF PRODUCTION

Four different plots of vineyards are used from selected “vignerons”. Two are located on mid slope for finesse and minerality, the two others are situated around the village for more richness and depth. The soils are mixture of limestone and clay.

After a very cold winter and a demanding spring, the hot summer was regularly interrupted by rainy intervals which early september gave way to a bright and warm weather, that speeded up the maturation of the grapes. Harvest began in the last days of September under a bright sunshine. Aging in oak during 12 months.

TASTING NOTES

Pale gold colour. Fresh zesty aromas mixed with lemon on a hint of vanilla. Well crafted. Firm acidity and minerality. Pure and tight. Stylish personality. Long aftertaste.

HOW TO SERVE

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

“90/100. Still a bit raw, with an expressive nose and somewhat shrill acidity, featuring apple, lemon and stone flavors framed by a chalky feel. Should come together with time. Fine length. Best from 2018 through 2026.”

BRUCE SANDERSON, WINE SPECTATOR, WEB ONLY - 2016
CHANSON MEURSAULT 2013

www.vins-chanson.com

VINTAGE 2013
STYLE White
BLEND OF GRAPES 100% Chardonnay
WINEMAKER Jean-Pierre Confuron
ALCOHOL 13.5%

