

DOMAINE CHANSON, BURGUNDY, FRANCE

MENTZENDORFF
wine shippers since
1858

MONTAGNY 1ER CRU

DOMAINE
CHANSON

DETAILS OF PRODUCTION

In the Côte Chalonnaise, South of Côte de Beaune, this Premier Cru “terroir” of Montagny displays the fruit and mineral qualities of Chardonnay with vineyards of clay and limestone. 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 episodes 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 NOTES

Pale gold colour. Floral fragrances mixed with citrus fruit on a hint of minerality. Well structured, precise. Very pure fruit with a tight texture. Refreshing and slightly stony aftertaste.

HOW TO SERVE

Suitable for most occasions. Food pairings include pâté, lobsters and poultry, as well as many goat cheeses.

VINTAGE

2017

STYLE

White

BLEND OF GRAPES

100% Chardonnay

WINEMAKER

Jean-Pierre Confuron

ALCOHOL

13%

