

DOMAINE CHANSON, BURGUNDY, FRANCE

MENTZENDORFF
wine shippers since
1858

CHABLIS 1ER CRU MONTMAINS

DOMAINE
CHANSON

DETAILS OF PRODUCTION

Chablis is in the Northern part of the Burgundy region. The “Premier Cru Montmains” is located South of the Commune of Chablis and is one of the more famous Premier Crus. Two particularly well-situated plots have been selected for the blend both with Limestone soils.

After a cold winter and a mild spring, the weather conditions in summer (with important differences of temperature between day and night from August onwards) were ideal and enabled a perfect maturation of the grapes. The harvest took place mid September under a bright sunshine. The white wines develop aromas of exotic or white orchard fruit mixed with floral fragrances. Aging in oak casks (demi-muids) during 9 months.

TASTING NOTES

Bright gold colour. Very fresh aromas of citrus, iodine and ripe pear. Well-structured and dense. Vibrant with a tinge of acidity. Refreshing aftertaste with a lingering minerality.

HOW TO SERVE

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

VINTAGE

2015

STYLE

White

BLEND OF GRAPES

100% Chardonnay

WINEMAKER

Jean-Pierre Confuron

ALCOHOL

13%

