

DOMAINE CHANSON, BURGUNDY, FRANCE

MENTZENDORFF
wine shippers since
1858

CHASSAGNE-MONTRACHET

DOMAINE
CHANSON

DETAILS OF PRODUCTION

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. After a cool and rainy winter and a frost episode in April, the weather at the end of spring was warmer but rainy which engendered a late flowering. The summer was warm and dry. September was warm and the harvest took place mid September under a bright sunshine. The white wines are precise and taut and develop very pure aromas. 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. Very fresh floral fragrances mixed with citrus fruit aromas and white fleshed fruit on a hint of minerality. Well-structured and complex. . Delicate and tight texture. Long and refreshing finish with a salty touch.

HOW TO SERVE

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

VINTAGE

2016

STYLE

White

BLEND OF GRAPES

100% Chardonnay

WINEMAKER

Jean-Pierre Confuron

ALCOHOL

13%

