

DOMAINE CHANSON, BURGUNDY, FRANCE

MENTZENDORFF
wine shippers since
1858

CORTON-CHARLEMAGNE GRAND CRU

DOMAINE
CHANSON

DETAILS OF PRODUCTION

The vineyards used here are clay & limestone and situated in the very heart of the appellation, on the upper part of the hill of Corton above the villages of Pernand Vergelesses and Aloxe Corton.

After a very cold winter and a cold spring, the weather at the start of summer in 2012 was quite demanding. It became fine again in the second half of August with hot temperatures. The harvest commenced early September under bright sunshine. The combination of all those climatic factors has engendered a significant drop of the yields but quality is there. Meticulous vinification has produced very pure white wines with beautiful aromas. Aged in oak casks for 12 months.

TASTING NOTES

Pale gold colour. Floral fragrances mixed with aromas of green apple and wet stone. Complex and concentrated. Tight texture with a very pure fruit. Well integrated acidity and subtle oak note. Saline and well-balanced finish.

HOW TO SERVE

Seafood, foie gras, fish in a creamy sauce, crayfish. Particularly great with a selection of French cheeses.

VINTAGE
2012

STYLE
White

BLEND OF GRAPES
100% Chardonnay

WINEMAKER
Jean-Pierre Confuron

ALCOHOL
13%

