

DOMAINE CHANSON, BURGUNDY, FRANCE

**MENTZENDORFF**  
*wine shippers since*  
**1858**

# CHABLIS 1ER CRU MONTMAINS

**CHANSON**  
En Bourgogne depuis 1750

## DETAILS OF PRODUCTION

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 mild winter, spring had large differences in temperatures and an abundance of rain. Summer was warm, punctuated by several heat waves and a few thunderstorms which brought some rain. The harvest started mid september with bright sunshine. After a mild pressing, the wines are aged in oak casks for a period of 12 to 14 months in their XVth century cellar. Moderate use of new oak.

## 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, lemony aftertaste with a lingering minerality.

## HOW TO SERVE

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

<b>VINTAGE</b> 2019
<b>STYLE</b> White
<b>BLEND OF GRAPES</b> 100% Chardonnay
<b>ALCOHOL</b> 13%

