

DOMAINE CHANSON, BURGUNDY, FRANCE

MENTZENDORFF  
*wine shippers since*  
1858

## CHABLIS

CHANSON  
En Bourgogne depuis 1750

### DETAILS OF PRODUCTION

Chardonnay grapes are taken from a lot-based selection on hills ideally located south of the village of Chablis, these vineyards have predominantly limestone soils. After a mild winter, spring settled down with important variations of temperatures and abundant rain which engendered millerandage (small berries). Summer was warm punctuated by several heat waves and a few thunderstorms episodes which brought some water. The harvest started mid september under a bright sunshine. After a mild pressing, the wines are aged in oak casks for a period of 12 up to 14 months in our XVth century cellar. Moderate use of new oak.

### TASTING NOTES

Pale gold colour. Delicate floral fragrances mixed with citrus fruit on a subtle minerality. Tight and tense with a good structure. Refreshing mineral finish.

### HOW TO SERVE

Pâté, lobsters and poultry as well as some goat cheeses.

#### VINTAGE

2019

#### STYLE

White

#### BLEND OF GRAPES

100% Chardonnay

#### ALCOHOL

12.5%

