

DOMAINE CHANSON, BURGUNDY, FRANCE

MENTZENDORFF
wine shippers since
1858

MEURSAULT

CHANSON
En Bourgogne depuis 1750

DETAILS OF PRODUCTION

Four different plots of vineyards are used from selected “vignerons”. Two are located on mid slope for finesse and minerality, the two others are situated around the village for more richness and depth. The soils are mixture of limestone and clay.

After a rainy winter, spring started with a very warm episode in April followed by very cold temperatures in May. The warm weather settled down in early June. The summer was punctuated by several heatwaves which engendered a lack of water, compensated by the presence of clay in many of the plots. The harvest started at the end of August, in outstanding conditions with grapes fully ripe and healthy. The white wines are precise with a beautiful fruit combination. Vinification : after a mild pressing, this wine was vinified and aged for 12 to 14 months in oak casks in the cellars of the XVth century. Moderate proportion of new oak.

TASTING NOTES

Pale gold colour. Fresh zesty aromas mixed with lemon on a hint of vanilla. Well crafted. Firm acidity and minerality. Pure and tight. Stylish personality. Long aftertaste.

HOW TO SERVE

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

VINTAGE
2020

STYLE
White

BLEND OF GRAPES
100% Chardonnay

ALCOHOL
13.5%

