

DOMAINE CHANSON, BURGUNDY, FRANCE

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

# MONTAGNY 1ER CRU

**CHANSON**  
En Bourgogne depuis 1750

## DETAILS OF PRODUCTION

In the Côte Chalonnaise, South of Côte de Beaune, this Premier Cru “terroir” of Montagny displays the fruit and mineral qualities of Chardonnay with vineyards of clay and limestone. 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 early June. The summer was punctuated by several heat waves which engendered a lack of water, compensated by the presence of clay in many 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 10 to 14 months in oak casks in our cellars of the XVth century. Moderate proportion of new oak.

## TASTING NOTES

Pale gold colour. Floral fragrances mixed with citrus fruit on a hint of minerality. Well structured, precise. Very pure fruit with a tight texture. Refreshing and slightly stony aftertaste.

## HOW TO SERVE

Suitable for most occasions. Food pairings include pâté, lobsters and poultry, 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%

