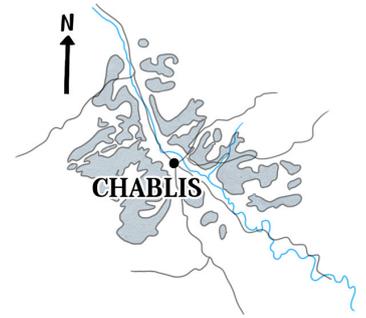


CHANSON

En Bourgogne depuis 1750



Chablis

Chablis Fourchaumes

1^{er} Cru 2016



Grape Variety : Chardonnay

Soil : Limestone

Site : This Premier Cru of Chablis is located at the northern border of the Grands Crus area on the right side of the Serein River.

The Vintage 2016 : After a cool winter and a frost episode in April, the weather at the end of spring was warmer but rainy which engendered a late flowering and Millerandage (small size berries) . The summer was warm and dry. The harvest took place mid september under a bright sunshine. The white wines of the Mâconnais are precise and well-balanced with a well-shaped minerality. Vinification : after a mild pressing, this wine was vinified and aged for 9 months in oak casks (demi-muids for Chablis wines - moderate proportion of new oak) in our cellars of the XVth century.

Tasting : Pale gold colour. Floral fragrances mixed with aromas of citrus fruit) and honey mixed with a hint of vanilla. Delicate minerality. Tight and well-structured with a very pure fruit combination. Long aftertaste with a salty finish.

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