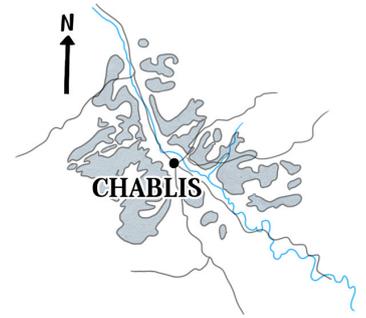


# CHANSON

En Bourgogne depuis 1750



## Chablis

### Chablis Fourchaumes

#### 1<sup>er</sup> Cru 2019

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**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 2019 :** 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 :** Pale gold colour. Floral fragrances mixed with pale fleshed fruit and zesty aromas on a hint of minerality. Complex with a dense texture. Very pure fruit. Long aftertaste.

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