

CHANSON

En Bourgogne depuis 1750



Chablis

Chablis Montmains

1^{er} Cru 2004



Grape Variety : Chardonnay

Soil : Limestone

Site : Northern part of Burgundy. The "Premier Cru Montmains" is located South of the Commune of Chablis. Two particularly well-situated plots have been selected for this Premier Cru which ranks among the most famous Premiers Crus of Chablis.

The Vintage 2004 : Harvest took place at the end of September after a cool and humid Summer with short periods of very hot weather. The "tri", sorting of the grapes was drastic to keep only the very ripe berries. Aging in oak casks during 8 months.

Tasting : Pale gold colour with emerald tinges. Fresh aromas of citrus fruit and white flowers enhanced by a mineral touch. Well-balanced and well-structured. Fruity, crisp with a subtle vanilla note. Beautiful minerality and long aftertaste.

Food pairing : Pâté, lobsters and poultry as well as some goat cheeses.