



DOMAINE
CHANSON
En Bourgogne depuis 1750



Chassagne-Montrachet 1er Cru Les Chenevottes 2017 Burgundy, France

ESTATE

Domaine Chanson is a true mid-size Domaine. Their wines are produced using the grower model rather than the négociant model and they make approximately 17,000 cases of Domaine wine per year. They have extensive holdings of over 111 acres of Premier and Grand Cru vineyards and are one of the leading Premier Cru specialists in the appellation with over 62 acres of Premier Cru vineyards. Both the estate holdings and contracted grower vineyards are 100% harvested by the Chanson team to tightly control picking time and grape selection. Chanson is committed to maintaining a consistent quality level across the entire range. The regional and village wines are produced with the same precision and care as the Premier and Grand Crus.

VINEYARD

Chanson's 2 hectare plot is located next door to the famous terroir "Le Montrachet." The soil most consists of clay and limestone with the famous stone of Chassagne and is clearly mineral. The vineyards have a peculiar aspect; they are made up of small blocks entangled into each other. With its east exposure, on the road to Saint Aubin, this plot benefits from the fresh air which gives the wine very pure and refreshing aromas.

Grape Variety: 100% Chardonnay

Soil: Clay and limestone on the famous stone of Chassagne

WINEMAKING

Fermentation: Chanson vinifies all its wines 100% whole cluster, which they believe enhances the complexity and structure of the wines. The reds have a perceptible style as a result: beautiful aromatics with complex spice complementing fruit on the nose and palate. Chanson also strives to maximize the preservation of fresh fruit characteristics. Grapes are chilled immediately on arrival in a proprietary tunnel they developed: a very quick chill with no oxygen exposure. Then they use Champagne-style fractional pressing very precise pressings for the purest juice, with lots vinified separately in small tanks.

Aging: 11 months in oak casks.

Alc/Vol: 13.5%

VINTAGE

Climate: Spring started with warm temperatures but cooler weather in April calmed the evolution of the vines. May was rainy but the rest of summer was warm with some strong heat waves. However, a few thunderstorm episodes brought enough rain to allow the maturation of the grapes to continue.

Vineyard Work: The harvest started in early September and the grapes had excellent sanitary levels.

TASTING NOTE

Pale gold color. Complex aromas with floral fragrances mixed with a hint of citrus. Taut, voluminous with a sappy texture. Generous finish spicy with a refreshing aftertaste.