



Le Bourgogne Chardonnay 2016

Burgundy, France

ESTATE

Chanson has extensive holdings of over 111 acres of exclusively Premier and Grand Cru vineyards in the heart of Burgundy. Both the estate holdings and contracted grower vineyards are 100% hand harvested by the Chanson team to tightly control picking time and grape selection. Chanson is obsessed with 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.

WINE

This serious Bourgogne Blanc is pale gold in color with intense aromas of citrus fruit, green almond and an underlying minerality. On the palate, it is well-balanced, with very pure fruit and a racy acidity. The finish is refreshing. It is perfect with charcuterie, pâté and goat cheese.

VINEYARD

Grapes are sourced from the clay and limestone slopes of the Côte Chalonnaise and the Côte de Beaune, which produces an unusual Bourgogne Blanc. Production is small and as with all Chanson wines, there is only one bottling run.

Soils: Clay and limestone.

Grape Variety: 100% Chardonnay

WINEMAKING

The wine is for the most part left alone, as the philosophy is one of "infusion rather than construction." The wine is vinified 100% whole cluster to extract a deeper color and enhance the structure and aromatic complexity. The major condition is that the grapes must be perfect in terms of ripeness and condition. Chanson also strives to maximize the preservation of fresh fruit characteristics, which is why grapes are chilled immediately on arrival in a proprietary tunnel that provides a very quick chill with no oxygen exposure. Then, Champagne-style fractional pressing is practiced to gently extract the purest juice. Oak is used conservatively, with no more than 20% for the whites.

VINTAGE

Climate: After a cool and rainy winter and a frost episode in April, the weather at the end of spring was warmer but rainy which engendered a late flowering and produced small berries in many plots (millerandage). The summer was warm and dry.

Vineyard Work: September was warm and the harvest took place mid-September under bright sunshine. The white wines are precise and taut and develop very pure aromas.

TASTING NOTE

Pale gold color. Delicate floral fragrances mixed with citrus fruit and a hint of minerality. Well-structured and precise with a well-integrated acidity. Refreshing aftertaste with zesty notes.