

DOMAINE CHANSON

Founded in 1750, Domaine Chanson is 1 of only 6 producers in the region still remaining from the 18th century and earlier.



Chablis 2020

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

Chablis is known for producing steely, crisp wines with intense green-apple acidity and a firm, mineral backbone. This wine is ideal with pate, poultry, lobster and goat cheese.

VINEYARD

The village of Chablis is located in the northernmost district of Burgundy. Domaine Chanson makes a plotbased selection on hills ideally located in south of the village of Chablis.

Soil: Limestone

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. 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.

Variety: 100% Chardonnay

VINTAGE

After a very mild winter, spring arrived with warm temperatures in March which engendered a very quick and sustained growth of the vines. After a very short frost episode early May with no consequence in the vineyards, a mild weather with some rains settled down until end of June. Summer was punctuated in July by several and quite long heat waves. Vineyards with a clay soil were less affected by the low level of rainfalls during spring and by the summer heat. The harvest in Burgundy started around August 20, which was historically early for the region.

TASTING NOTE

Pale gold color. Subtle aromas of citrus fruit on a hint of minerality. Well-structured and complex. Dense with a tight texture. Refreshing aftertaste with a salty note.