MEURSAULT
2023

GRAPE VARIETY: CHARDONNAY
AGEING: 11 MONTH
SOIL: MARL AND LIMESTONE
EXPOSURE: SOUTH-EAST



TERROIR

Four different plots of vineyards from selected "vignerons". Two are located on mid slope for finesse and minerality, the two others are situated around the village for more richness and depth.

VINTAGE REPORT

After a mild winter, beginning of spring was marked by unstable weather conditions, which fortunately enough settled down end May with warm and even very warm temperatures. This situation encouraged a rapid blossoming in excellent conditions. Spring ended with a water deficit which was never compensated. July and August were marked by a succession of very warm temperatures and storms. End of August, a very hot weather settled down with temperatures around 35°C which enabled the grapes to perfect their ripeness. At Chanson, the harvest started on September 5 and ended on September 16. The white wines are very expressive with beautiful aromas of pale fleshed fruit and an outstanding structure.

WINEMAKING

Hand-picked in small crates, followed by meticulous sorting. Whole bunch pressing. Fermentation in barrel at low temperature (16°C) for 15-20 days, favoring aromatic complexity and freshness. Aged on fine lees in French oak barrels (20% new, 1 to 6 years old, 228L) in our 15th-century Bastion. Careful selection of coopers and toast used to bring out the best in each terroir. Bottled according to the lunar calendar.

TASTING

Attractive gold color. Intense aromas of yellow-fleshed fruit (apricot, yellow nectarine), lemon and toasted notes. Complex and well-structured. Generous, fleshy texture. Well-integrated oak. Long, flinty finish.

FOOD PAIRING

Foie gras, grilled fish, white meats and certain cheeses (Epoisses, Roquefort and Munster).

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CHANSON
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