



# Domaine Chanson

## Meursault

### 2015



#### ESTATE

One of the great historic producers of France, founded in 1750 and purchased by the Champagne Bollinger family in 1999, Chanson today is one of only six producers in Burgundy still remaining from the 18th century and earlier. Chanson has been meticulously managed since 1999 to become one of Burgundy's top estates. Domaine Chanson's extensive holdings, and the extraordinary rigor and precision of their approach in the vineyards and cellars, result in wines of individuality and quality.

#### WINE

Domaine Chanson's Meursault Villages is sourced from 4 different plots of vineyards, including from arguably the two best village crus, Vireuils and Les Clous. Two are located on mid slope for finesse and minerality, the two others are situated around the village for more richness and depth. The soils are a mix of limestone and clay. As with all their grower relationships, Chanson harvests all fruit with their team in order to maximize control over fruit quality and picking times.

#### VINTAGE

After a cold winter and a mild spring, the weather conditions in summer (with marked day and night temperature differences) were ideal, leading to ideal conditions for ripening. The harvest took place mid-September under bright sunshine. The white wines show aromas of exotic fruit, as well as fragrant floral notes.

#### VINIFICATION

Chanson vinifies all their wines 100% whole cluster. In the case of whites they believe the vinification process is improved. The major condition is that grapes must be perfect in terms of ripeness and condition. You can count on one hand the estates dedicated to whole cluster vinification in this manner. 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. Champagne-style fractional pressing is then employed: very precise pressings for the purest juice, with lots vinified separately in small tanks. Malolactic fermentation takes place in barrel on the fine lees with no batonnage. This wine is aged in oak for 12 months.

"On the compact side for the vintage, this delivers pear, honey and lime blossom aromas and flavors. Backed by a firm structure, with a hint of tannins on the finish. Best from 2018 through 2025."

– Wine Spectator

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