

# DOMAINE CHANSON

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



## Le Bourgogne Chardonnay 2022

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

Chanson's regional wine, Vire-Clessé is produced from Chardonnay and Chardonnay Muscaté grapes. It's considered one of the best white wines of the region, combining suppleness and minerality. It's perfect as a fine, dry aperitif and is great with light seafood and raw vegetable hors d'oeuvres.

### VINEYARD

The appellation lies in the heart of the Mâcon appellation in the south of Burgundy. The two villages, Viré and Clessé form a unique terroir on south-east facing slopes. In Viré, the soil is chalky with large layers of clay. In Clessé, the soil structure is slightly different, with a combination of chalk and clay mixed with liasic marls combined with oyster-fossils, giving the wine an underlying minerality

### 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. Oak is used conservatively, with no more than 20% for the whites.

*Variety:* Chardonnay and Chardonnay Muscaté.

*Alcohol:* 12.5%

### VINTAGE

A vintage with both high-quality and great volume. After a mild and dry winter, a mass of cold air early April caused temperatures to drop, and winegrowers had to battle frost. Fortunately, the situation was much less serious than in 2021. The weather warmed up quickly, allowing the vines to grow rapidly. Winegrowers began to pray for rain as drought began to take hold. Then finally, the long-awaited rainfall arrived in the form of thunderstorms at the end of June. The grapes ripened in full heatwave conditions, which helped keep disease at bay. Harvesting began on August 20. Yields were high for both white and red. Wine lovers will be rejoicing abundant, aromatic, concentrated and balanced wines. The Chardonnays are reported to be rounded, smooth, expressive and complex.

### TASTING NOTE

Pale gold color. Delicate floral fragrances mixed with pale fleshed fruit and almond on a hint of minerality. Well-structured and precise. Well integrated acidity. Tense with a refreshing aftertaste.