

The village of Chablis is located in the northernmost district of Burgundy. Domaine Chanson makes a

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.

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

CHABLIS

Pale gold in color, with delicate floral fragrances and aromas of citrus fruit. Pure and well-crafted, with a clean, mineral finish.