

DOMAINE CHANSON



PERNAND-VERGELESSES 1ER CRU EN CARADEUX 2022

Pernand-Vergellesses 1er Cru, France

ABOUT DOMAINE CHANSON

Chanson is a true mid-size Domaine. Unlike many of their competitors, their wines are produced using the grower model rather than the négociant model. They have extensive holdings of over 111 acres of exclusively Premier and Grand Cru vineyards in the heart of Burgundy. Chanson is obsessed with maintaining a consistent quality level across the entire range. The wines have a seductive and distinctive style due to the rigorous approach to viticulture and vinification.

THE WINE

En Caradeux sits on the mid-slope of Pernand-Vergelesses, directly adjacent to Corton-Charlemagne and sharing the same soil structure and elevation. The east exposure sets it apart, driving a unique mineral character and a freshness that defines the wine. Planted to Chardonnay on pure limestone and aged 17 months in French oak, it is bright and precise, with grapefruit, pale-fleshed fruit, a salty attack, and a long, mineral finish.

TECHNICAL INFORMATION

VARIETY: 100% Chardonnay

VINEYARD: 1.8-hectare east-facing Premier Cru parcel on the mid-slope of Pernand-Vergelesses, adjacent to Corton-Charlemagne. Pure limestone soils.

WINEMAKING: Whole bunch pressing for gentle extraction. Fermentation in barrel at low temperature for 15 to 20 days.

VINTAGE: A spring water deficit and summer heat waves gave way to late August rains, producing a generous harvest of well-balanced, precise white wines.

AGING: 17 months in French oak (20% new)

ALC. BY VOL.: 14%

PRESS

90

Wine Spectator

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PACKAGE SPECS

PACK: 6x750ml C

CLOSURE: Cork

PALLET: 7x14 (98)

CASE DM: 20.12x12.13x3.86 in

CASE WEIGHT: 18.96 lb

BTL DEPTH: 3.23 in

BTL HEIGHT: 11.65 in

BTL WEIGHT: 3.09 lbs

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SRP: \$95

UPC: NO UPC CODE

SCC: