



Chanson Pere & Fils - Chablis

Origin : France

Appellation : AOC Chablis

Grape Varieties : Chardonnay

Tasting Note : Pale gold colour. Delicate floral fragrances (hawthorn) mixed with aromas of citrus fruit on a subtle minerality. Pure and well-crafted. Very pure fruit combination. Taut and precise. Refreshing mineral finish.

Food Matching : Pâté, lobsters and poultry as well as some goat cheeses.



Chanson Pere & Fils - Pouilly Fuisse

Origin : France.

Appellation : AOC Macon.

Grape Varieties : 100% Chardonnay.

Tasting Note : Pale yellow colour. Very fresh floral fragrances mixed with aromas of green apple. Deep and well structured. Very pure fruit. Delicate minerality and tense acidity. Long and refreshing finish.

Food Matching : Fish, cooked pork meat, white meat and some goat cheeses.



Chanson Pere & Fils - Petit Chablis

Origin : France.

Appellation : AOC Chablis.

Grape Varieties : 100% Chardonnay.

Tasting Note : Pale gold colour. Slightly smoky, citrus, apricots, white pepper. Fresh attack, slightly spicy, white pepper, white fruits, citrus.

Food Matching : Perfect with fish or with goat cheese.



Chanson Pere & Fils - Pernand Vergelesses Les Caradeux 1er Cru

Origin : France

Appellation : AOC Cote de Beaune.

Grape Varieties : 100% Chardonnay.

Tasting Note : Pale golden colour. Very delicate floral fragrances mixed with green apple and fresh honey. Beautiful minerality and delicate oak note. Well balanced and well-structured. Very precise and tense.

Food Matching : To be enjoyed with seafood, fish, and mild cheeses.



Chanson Pere & Fils - Bourgogne Chardonnay

Origin : France.

Appellation : Burgundy.

Grape Varieties : 100% Chardonnay.

Tasting Note : Pale gold colour. Aromas of citrus fruit and green apple on a beautiful minerality. Well-structured. Well-integrated minerality. Tense and linear. Refreshing aftertaste.

Food Matching : Pâté, fish, charcuterie, and many goat cheeses.



Chanson Pere & Fils - Mercurey Rouge

Origin : France.

Appellation : Burgundy.

Grape Varieties : 100% Pinot Noir.

Tasting Note : Beautiful ruby colour with crimsons nuances. Flavours of raspberry with toasty and spicy aromas. Concentrated and generous. Beautiful tannic structure with good persistence.

Food Matching : Enjoy with red or white meat, and a wide variety of French cheeses.



Chanson Pere & Fils - Gevrey , Chambertin Rouge

Origin : France.

Appellation : Cote du Nuits AOC.

Grape Varieties : 100% Pinot noir.

Tasting Note : Dark ruby colour. Very refreshing aromas of red berries and liquorice on a hint of chocolate. Delicate vanilla note. Generous and well- balanced. Intense fruit aromatics with a mineral-tinged edge. Finely grained.

Food Matching : Game, poultry and all the classic cheeses.



Chanson Pere & Fils - Clos des Feves Beaune 1er Cru

Origin : France.

Appellation : Cote de Beaune AOC.

Grape Varieties : 100% Pinot Noir.

Tasting Note : Bright ruby colour with purple nuances. Intense aromas of raspberry and black- berry mixed with spices and a beautiful vanilla note. Intense on the attack. Very pure fruit on fine grained tannins. Delicate minerality. Generous finish.

Food Matching : Game, poultry and all the classic cheeses.



Chanson Pere & Fils - Cotes de Nuits Villages

Origin : France.

Appellation : AOC Cote de Nuits.

Grape Varieties : 100% Pinot Noir.

Tasting Note : Bright ruby colour. Intense aromas of red berries mixed with liquorice and spices. Well-balanced and dense. Well integrated tannins. Subdued minerality. Long aftertaste.

Food Matching : To be enjoyed with warm starters, white and red meat, matured cheese.



Chanson Pere & Fils - Beaujolais Villages

Origin : France.

Appellation : AOC Beaujolais-Villages.

Grape Varieties : 100% Gamay.

Tasting Note : Bright ruby colour with purple nuances. Intense aromas of fresh raspberry mixed with spices. Crunchy texture with a refreshing fruit combination in the aftertaste.

Food Matching : Game, poultry and all the classic cheeses.



Chanson Pere & Fils - Bourgogne Pinot Noir

Origin : France.

Appellation : AOC Bourgogne.

Grape Varieties : 100% Pinot Noir.

Tasting Note : Bright red colour with dark purple nuances. Intense aromas of red berries mixed with spices. Complex and generous. Very pure fruit combination. Beautiful crunchy texture. Long and refreshing aftertaste.

Food Matching : Ideal with braised and roasted meats, as well as meat-sauce pastas.



Chanson Pere & Fils - Santenay

Origin : France.

Appellation : AOC Cote de Beaune.

Grape Varieties : 100% Pinot Noir.

Tasting Note : Bright ruby colour. Aromas of red berries and red plum mixed with spices and a hint of vanilla. Well balanced. Beautiful texture. Well-integrated tannins. Elegant oak note. Long aftertaste.

Food Matching : To be enjoyed with roast meat or meat en sauce, games and most cheeses.



Chanson Pere & Fils - Givry

Origin : France.

Appellation : AOC Givry.

Grape Varieties : Pinot Noir.

Tasting Note : Deep ruby colour. Refreshing aromas of cherries mixed with liquorice and spices. Well-crafted and well-structured. Sappy and round with well-integrated tannins. Generous and fruity aftertaste.

Food Matching : Cooked pork meats, pâté, pie, grilled or roasted meat, fowles and "fromages à pâte pressée".