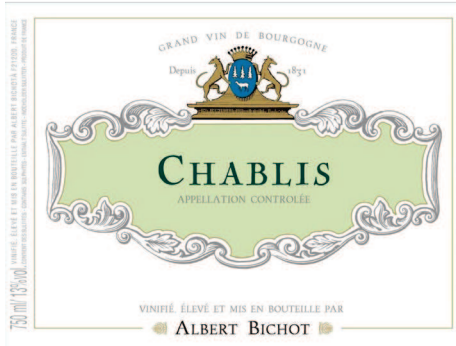


CHABLIS



Chablis

The vineyard:
 Calcareous and
 Kimmeridgian clay soils

100 % Chardonnay

Vinification:
 In stainless steel vats (100%)

AOC Village

Ageing:
 In stainless steel vats (100%) – 10 months
 On fine lees

Located in Burgundy's Yonne department, the vineyards of the Chablis appellation stretch out in an approximately twenty-kilometre radius around the village of Chablis. The vines are planted on rather gentle slopes (5 to 20% gradient), which face various directions.

Tasting notes

Fresh and elegant on the nose with lemony and mineral nuances. Lovely overall harmony with remarkable power and length.

Food/wine pairing

Keep it classic with this Chablis! Enjoy its freshness as an aperitif or, with a meal, pair it with seafood or fish in order to appreciate its richness.

Serving and cellaring

Serve between 9° and 11°C (48°F - 52°F) to best appreciate all of this wine's freshness and minerality. An easy-drinking wine that is best enjoyed within 3 to 5 years.

