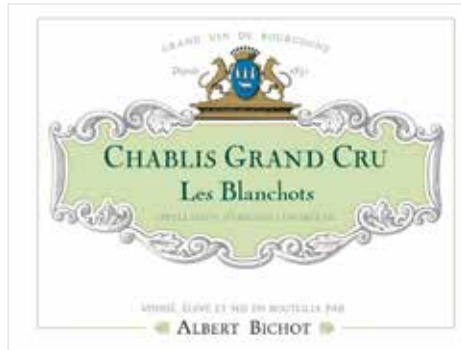


CHABLIS GRAND CRU "LES BLANCHOTS"



Chablis

The vineyard:

Calcareous and Kimmeridgian clay soil with some blue clay

100 % Chardonnay

Vinification:

Handpicked
 In stainless steel vats (75%)
 In 3 to 5-year-old oak barrels (25%)

AOC Grand Cru

Ageing:

In oak barrels (15%) and vats – 10 months
 Final ageing in stainless steel vats – 6 months
 On fine lees

Located on the easternmost side of Chablis, "Les Blanchots" is a plot that is quite unique among the Grand Crus of Chablis. Its clay and limestone soil that contains ferrous clay along with an exceptional amount of morning sunlight give "Les Blanchots" a very distinctive and dominating floral character with remarkable finesse.

Tasting notes

On the nose, it is fresh and young, with fine delicate fruit: white fruit including ripe apple, marly minerality, aromatic herbes. On the palate, it is big though quite lively and has good body.

Food/wine pairing

This wine is the perfect match for white meats, veal in sauce, truffle based dishes or full-flavored cheeses.

Serving and cellaring

Serve between 11 and 13°C. (52°F - 55°F)

This Grand Cru may be enjoyed in its youth or laid down for a dozen or so years to allow it to acquire hints of honey and spring meadow mushrooms.

