

CHABLIS



GRAPE VARIETY

100% Chardonnay

SOILS / CLIMATE

Situated in Burgundy in the heart of the Chablis region on Kimmeridgian clay-limestone soils typical of the region. All the vines grow on well-exposed slopes. We cultivate 3 hectares of vines for this appellation, which is over 25 years old.

CHARACTER OF THE WINE

Chablis has a lovely clear, brilliant colour. Its nose is fine and fruity, with flinty mineral and floral notes. It has a very fine taste, with a fine concentration of fruit (exotic and citrus) and fine mineral notes. It is full-bodied, delicious and fresh at the same time.

SHELF LIFE

It can age for at least 5 years, becoming rounder as it ages.

FOOD AND WINE PAIRING

Great as an aperitif, it goes very well with shellfish, oysters and fish, as well as certain white meats, delicatessen meats and cheeses.

OPERATING TEMPERATURE

It is served at around 12°C.