

CHABLIS CUVÉE PIERRE



GRAPE VARIETY

100% Chardonnay

SOILS / CLIMATE

In Burgundy, in the Yonne, in the heart of the Chablis appellation, on Kimmeridgian clay-limestone soils typical of the region. All the vines are on well-exposed slopes. 0.5 hectares of vines for this 35-year-old appellation.

CHARACTER OF THE WINE

Chablis has an attractive golden yellow colour. It is very well-structured with a fine nose, characterised by fruity and mineral notes. On the palate, it is full-bodied and complex, with a rich finish. A fine selection from our vines, with careful ageing.

SHELF LIFE

It can be aged for at least 5 years.

FOOD AND WINE PAIRING

It goes very well with shellfish and fish, as well as certain white meats and delicatessen meats.

SERVING TEMPERATURE

It is served at around 12°C.