

## LE SECRET

### GRAPE VARIETY

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Appellation d'Origine Contrôlée Chablis

### SOILS / CLIMATE

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The vineyard is located in the heart of the Chablis appellation in the Yonne department. The vines are over 30 years old and grow on Kimmeridgian clay-limestone slopes.

### CARACTERE DU VINS

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Pale gold in colour, this wine has a fresh, lively, mineral nose with hints of flint, almond and citrus fruit.

On the palate, the aromas retain the freshness characteristic of Chablis, with a long, smooth finish. As well as citrus fruit, there are notes of acacia, fresh apple and liquorice. Chablis can be aged for up to 5 years, becoming rounder with age and taking on notes of undergrowth and mushrooms such as mousseron.

### FOOD AND WINE PAIRING

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A must as an aperitif, Chablis can be enjoyed with fish and poultry terrines, cooked fish or scallops. Chablis also goes well with exotic dishes (curry, tandoori) or sushi, and goes very well with goat's cheese, Beaufort, Comté, Emmental or simply asparagus.

### SERVING TEMPERATURE

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It is served at around 10°C.

