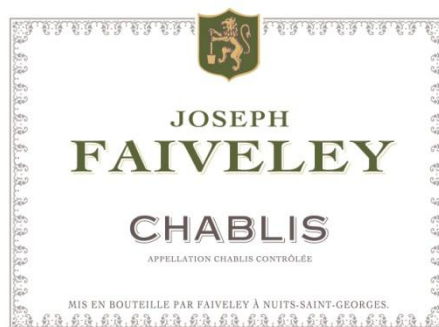


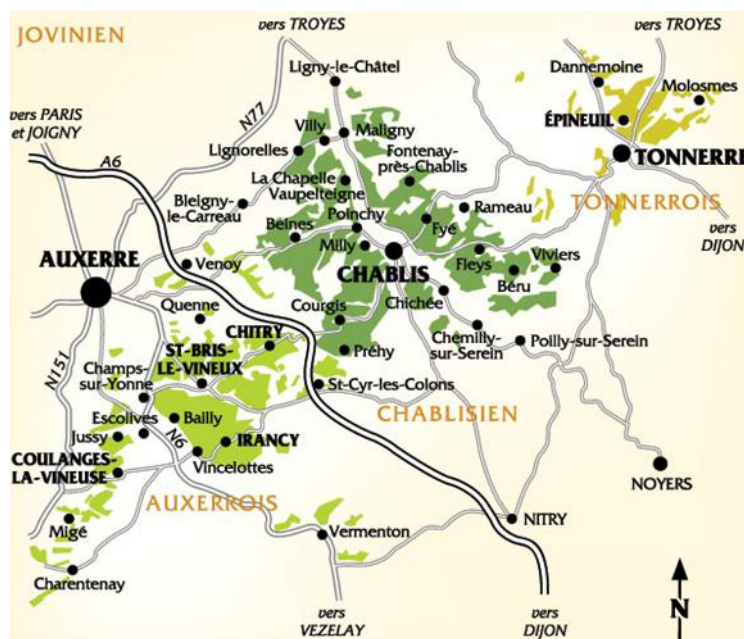
CHABLIS



Chablis' vineyards stretch out across 19 villages along the Serein valley. Chablis, the 'Golden Gateway to Burgundy' devotes itself to producing a crystalline, perfumed, lively and sophisticated wine, whose name has become almost synonymous with 'fine dry white wine' outside France.

Appellation Profile:

Total Surface Area: 3830 ha
Soil: Limestone
Grape Variety: Chardonnay
Yield: 60 hl /ha



Winemaking

The producers we have selected provide us with high-quality musts which we vinify in our cellars in Nuits St Georges. They benefit from the same technical means and the same attention as our Côte d'Or wines.

The wine is then matured on its fine lees for 10 to 12 months, enabling it to acquire a certain suppleness and to make the aromas more complex.

Tasting Notes

A brilliant pale yellow colour. The elegant nose has fruity scents. The attack is frank and bold. This balanced wine has the same array of mineral and citrus-fruit aromas on the palate as on the nose. The finish has good length.

This Chablis, full of flavour, is a great pleasure to taste.

Serve at: 10°C to 12 °C

Serve with: Fish Terrine, Seafood

Cellaring Potential: 4 to 6 years