

Chablis



KNOW-HOW

The grapes are harvested by hand and then directly pressed in a pneumatic press. The alcoholic and malo-lactic fermentations are carried out successively, in stainless steel vats, in order to preserve the wine's freshness. The 9 months' ageing takes place primarily in stainless steel vats. Only a small proportion is aged in previously-used French oak barrels.

TERROIR

The world-famous Chablis vineyards are Burgundy's northernmost. The soil is clay-limestone and very rich in fossils, which endows Chablis wines with their characteristic mineral aromas.

TASTING NOTES

Pale white appearance with green tints. Very fresh, crisp and mineral with notes of green apples and lemons on the nose and on the palate.

FOOD-WINE PAIRING

Fish, shellfish, grilled meat, cream cheeses.

