

Chablis A.O.C.

Production :

Grape Variety :

Chardonnay called « Beaunois ».

Geographic position :

Chablis Hill- side,
Kimmeridge clay- limestone subsoil.

Surface in production :

17 ha 17.

Vinification :

- Integral vinification in tanks,
- Alcoholic fermentation by selected yeast, under temperature control,
- Controlled malolactic fermentation,
- Full maturing in tanks,
- Cold treatment for tartaric precipitation.

Service :

- Ideal serving temperature 12 to 14 °c.
- Ideal wine with fish, white meat, andouillettes, crawfish, lobsters, blue-veined cheese and goat's milk cheese...



Tasting Comments :

Pale gold. Subdued on first pour then opens up to notes of linden and sweet almond. The palate is silky with a soft mouthfeel and full-on aromatic expression. Youthful acidity drives the finish, intimating at good potential. Would work with foie gras. Note: 87/100

Gilbert & Gaillard Guide - Autumn Session 2014 Vintage 2013

Beautiful limpid pale yellow. Endearing nose mingling lemony notes, freshly-cut grass and mineral touch. Beautifully balanced fat and exuberance coating the palate and lingering delightfully. A focused, mineral and compelling Chablis. Note 87/100

Gilbert & Gaillard Guide 2015- Vintage 2012