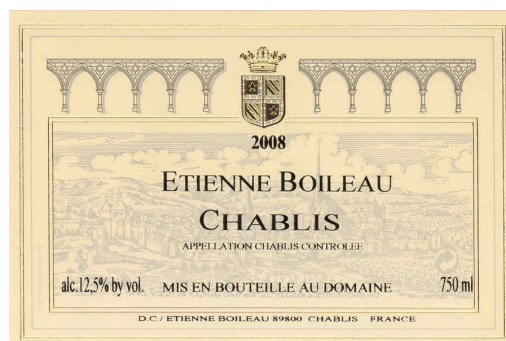


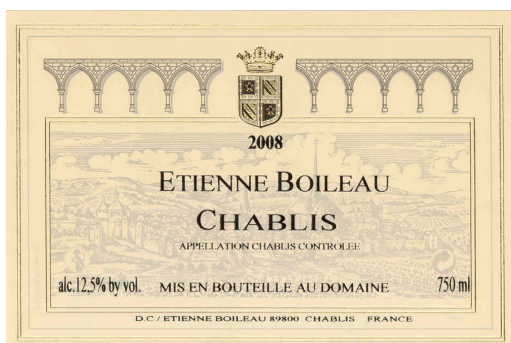
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Crisp yet complex with bright, ripe lemon, elegant minerality, and a hint of honeysuckle on the finish. Images of cool breezes blowing through Chablis vineyards are conjured with every mouthful. This is classic Chablis at its flinty best. Fermented and matured in stainless-steel tanks. Controlled malolactic fermentation and cold treatment for tartaric precipitation in order to avoid filtration.



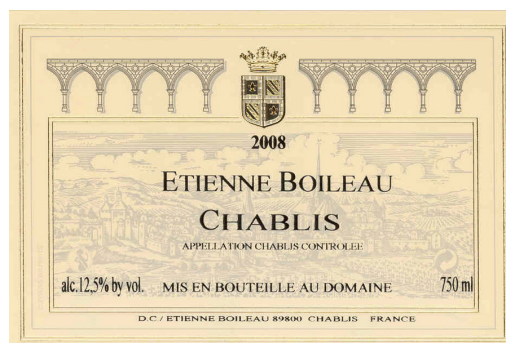
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