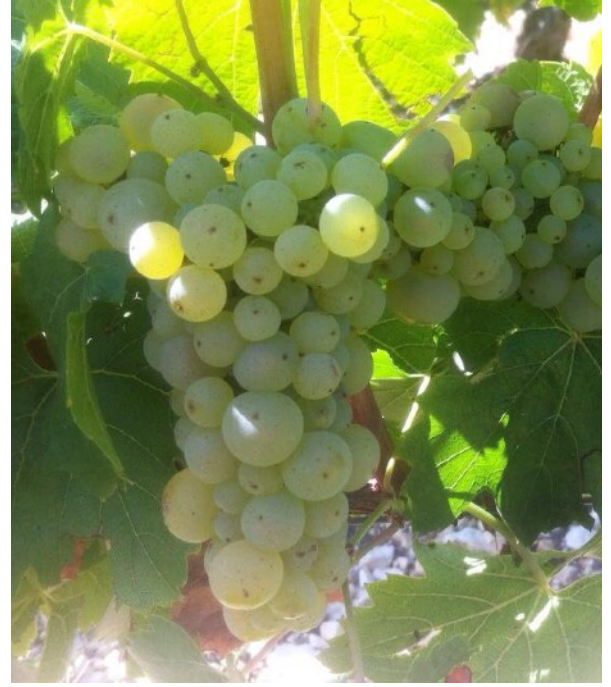


Chablis

Appellation Chablis Contrôlée



Terroir first !

Soil: Clay-limestone on Kimmeridgien

Age: 37 years old (average)

Harvest: Machine

Winemaking: The wine is 100% made in tank, 100% malo. We are separating vinifications between our different plots to match with the terroirs. The wine is aged on the lees for 11 to 15 months.

Bottling: at the property.

Tasting: Scents of crisp green apple, dried white flowers, almond paste and honey introduce the Chablis Village, a medium to full-bodied, tangy and acid-driven wine with a saline, mouthwatering finish.

Service temperature: 11-13°C

Aging potential: 5 to 8 years.

Alcohol potential: 13%vol