



Thomas Labille

## CHABLIS « PARADIS »

**Area :** 0 ha 60 ares

**Production :** about 3 000 bt/year

**Grapes :** 100 % Chardonnay

**Soil :** On slopes, clay-limestone subsoil (Kimmeridgien)

**Vinification :** Plot selection from our plot called "Paradise". Controlled alcoholic fermentation, Aging on lees in temperature-controlled vats and oak barrels for 15-18 months, fining and filtration.

**Tasting Notes :** pale golden color, lemony nose with notes of lime trees and vanilla. Powerful, round and delicious palate, aromas of citrus fruits and toast.

**Culinary accompaniment:** This wine will be ideal with a dish accompanied by a white sauce or a fish

**Conservation advice :** about 5 years.

**Service :** between 12-14° C

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