

Thomas Labille

CHABLIS

Area : 18 ha 95

Production : about 150 000 bt/year

Grape : 100 % Chardonnay

Soil : On hillsides, clay-limestone subsoil
(Kimméridgien)

Vinification : Controlled alcoholic fermentation,
Aging on lees in temperature-controlled vats and in
oak barrels 15-18 months, fining and filtration.

Tasting notes : pale color with brilliant reflections,
lively nose on fruity and mineral notes. Powerful,
supple and full on the palate with nice acidity on the
finish.

Culinary accompaniment: This wine can accompany
a whole meal, it is just as good on a salad, a fish, a
poultry or white meat as it is on a goat cheese

Conservation advice: between 3 and 5 years.

Service: between 12-14 ° C

