

Thomas Labille

CHABLIS 1^{er} Cru Vosgros

Area : 1 ha 27

Production : about 8 000 bt /year

Grape : 100 % Chardonnay

Soil : In hillsides facing south-east on the left bank of the serene, 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 : light yellow color with green reflections, very floral and vegetal nose. The mouth is lively and

powerful with aromas of white fruit (pear, peach)

Culinary accompaniment : This wine is very suitable for poultry in sauce and grilled oysters.

Conservation advice: between 4 and 7 years.

Service : between 12-14° C

