



## CHABLIS



- *Color:* White
- *Alc.:* 12.5 by vol.
- *Grape variety:*  
Chardonnay
- *Vintage:* 2016
- *Serving temperature:* 53.6°F - 57.2°F
- *Worth keeping:* 10 years
- *Age of the vines:* 5 to 60 years old!
- *Soil:* dating from the upper Jurassic, marl of the Kimméridgien and limestone of the Portlandien, typical of Chablis.
- *Winemaking:* gentle pressure using a pneumatic press. Transfer of the must in vats by gravity. Static 24-hour must settling in tanks. Racking and selection of the finest lees from the must. After two weeks of alcoholic fermentation at controlled temperatures under 20°C/68°F, the malolactic fermentation is triggered by heating the cellar. The ageing continues for 10 months on the lees in tanks. At the end, a light fining is performed with bentonite to prevent any protein breakdown. Finally, filtering and bottling are carried out at the winery.
- *Tasting notes:*
  - Appearance: pale gold, clear and bright, green glints.
  - Nose: complex bouquet of floral notes and white fruits aromas. Light smoky note.
  - Taste: well balanced, rich, great length.
- *Food pairing:* white meats, fish and seafood.