

# Patricia Raquin Chablis Vieilles Vignes

Maison Patricia Raquin

France - Burgundy - Chablis

The wine is produced from 100% Chardonnay grapes grown on Kimmeridgian soils. A golden color with green highlights, a fresh and aromatic nose with white flower nuances. Round and smooth in the mouth, slight oak flavors on the finish with vanilla notes.

## Specifications

<b>Appellation</b>	Chablis
<b>Wine Type</b>	White
<b>Varietals</b>	100% Chardonnay
<b>Age of Vines</b>	62 years old
<b>Agricultural Practices</b>	Sustainable
<b>Certifications</b>	
<b>Soil type</b>	Kimerigian Marl
<b>Vinification</b>	Harvest by hand. Alcohol fermentation in thermoregulated temperature (22°C) in stainless tank with fine lies remontage. Very light filtration - vinification only with natural yeast (no yeast added). Aging in 500 liters barrels for 5 months.
<b>Production</b>	600 (9-liter cases)
<b>Pairings</b>	Best over any white meat, fish and cheese. Also as pre dinner drink.



## Codes, Weights and Measures

<b>UPC</b>	7 84585 02456 8
<b>Units/Case</b>	12
<b>Unit Size</b>	750 mL
<b>Container</b>	bottle
<b>SCC</b>	1 07 84585 02456 5
<b>Case Weight</b>	39
<b>Cases/Pallet</b>	49
<b>Layers/Pallet</b>	7
<b>ABV</b>	13.00%
<b>SRP</b>	\$ 36.99 USD 750mL Bottle

## Reviews and News

2019 Patricia Raquin Chablis Vieilles Vignes - 92 PTS - WE