

Perchaud Chablis AOC

Corinne Perchaud

France - Burgundy - Chablis

The wine is produced from parcels that are located predominantly in the village of Fleys, but also in the communes of Chichée and Fontenay, and spreading over 13 hectares total. They are mostly north and north-west oriented. The ground floor is Kimmeridgian marl, consisting of clay and limestone. The oldest of the vines is 35 years.

A classic Chablis with aromas of fresh white fruits, citrus, white flowers, minerality and a long finish.

Specifications

Appellation	Chablis
Wine Type	White
Varietals	100% Chardonnay
Age of Vines	up to 35 years
Soil type	Kimmeridgian - marl, clay & limestone
Vinification	After a slight settling, the juice is put in tank to achieve its fermentation (alcoholic and malolactic). Long aging on the lees. If necessary, they make a collage of Bentonite to remove proteins and a passing cold which eliminates tartar crystals. Tangential filtration. The wine is bottled 14-21 months after harvest.
Pairings	Oysters or shellfish and Sole Meuniere.



Codes, Weights and Measures

UPC	7 84585 01357 9	7 84585 00007 4
Units/Case	12	12
Unit Size	375 mL	750 mL
Container	bottle	bottle
SCC	1 07 84585 01357 6	1 07 84585 00007 1
Case Weight	20	38
Cases/Pallet		49
Layers/Pallet		7
SRP	\$ 24.99 USD 375mL Bottle	\$ 41.99 USD 750mL Bottle

Reviews and News

2019 Corinne Perchaud Chablis AOC - 90 PTS - DWWA
2018 Corinne Perchaud Chablis AOC - 90 PTS - VINOUS
2015 Corinne Perchaud Chablis AOC - 88 PTS - VINOUS

