



Chablis 2018



Appellation : CHABLIS

Vintage : 2018

Characteristics

Grape variety : Chardonnay

Terroir : Kimmeridgien - vines near the village of Lignorelles

Aspect: South - South Est

Particularity : Wine produced at 70% by an old vine (60 years old)

Tasting notes :

Visual : Golden robe

Nose : Nice fruity nose

Palate : Pleasant mouthfeel : supple, crisp, fruity flavors. Round and generous this wine is well structured. Fine mineral notes on the palate ending with a nice freshness.

Practical guidelines :

Wine / food matches : wonderfull with white meat and grilled fish

Present and future enjoyment : May be cellared 6 to 8 years

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