



## CHABLIS 2019



### Characteristics :

Grape variety :	Chardonnay
Terroir :	Kimmeridgian
Situation :	On slopes facing mainly south, south west - sited in different villages most in North West of Chablis region (Lignorelles, Beine, Villy and Chablis)
Age of the vines:	between 40 and 30 years old.
Vinification :	Elaborated in stainless steel tanks ; after malolactic fermentation aging on fine lees during 10 months.

### Tasting notes :

Visual :	Pale golden robe
Nose :	White flowers, fresh, lime and citrus aromas
Palate :	This lovely wine boasts aromas of fresh fruits. Well-balanced with good length. Its mineral finish ensures you end on a pleasantly fresh note.
Food/Wine matches :	This wine will marry wonderfully with sea-food, all dishes of fish, and white meat
Present and future :	This wine may be drunk young due to a very expressive vintage. However this vintage may be cellared for 6 years.