

Chablis

The *Chablis* appellation is the best known of all the Chablis region wines. It also represents the largest area, occupying 70% of the Chablis vineyards or around 3,000 hectares.

Area: 31.29 ha

Permitted Yield: 60 hl/ha

Average production: 188,000 litres

Average age of vines: 25 years

Winemaking: traditional method, in temperature-controlled stainless steel vats for 6 to 8 months.

Characteristics of our Chablis

Golden yellow colour with green tints.

A clear, fresh wine with strong white flower notes, a hint of lemon and grapefruit developing to ripe fruit aromas with a long and fine finish.

Keeps for: 3 to 4 years

Serve at: 10 - 12 °C

To Drink With...

Fish or poultry terrines and grilled fish, but also with asparagus and assorted charcuteries. Makes an exceptional aperitif, and goes well with goat's cheese and Beaufort and Comté cheeses.