



GEOLOGY: KIMMERIDGIAN  
 AGE OF VINES: 30 YEARS  
 KEEP: BETWEEN 3-4 YEARS  
 TASTING TEMPERATURE: BETWEEN 11 AND 12 °C



VINIFICATION

THIS CHABLIS, MADE WITH 100% CHARDONNAY, UNDERGOES TRADITIONAL VINIFICATION ON FINE LEES IN TEMPERATURE-CONTROLLED STAINLESS STEEL VATS.



TASTING

THIS CHABLIS OFFERS A VERY BEAUTIFUL LIGHT GOLD CRYSTALLINE COLOUR WITH GREEN HIGHLIGHTS. THE NOSE IS RACY, COMBINING MINERALITY, FLORAL FRAGRANCES AND DISCREET FRUIT. THE PALATE IS SILKY, AMPLE WITH GOOD TENSION, DELIVERING ITS CHISELED NOTES WITH GENEROSITY.

THE WINE IS BOTH JUICY AND IMPACTFUL; A SUCCESS.

FOOD – WINE PAIRING

APERITIF  
 SHELLFISH AND CRUSTACEANS  
 GRILLED FISH OR IN A SAUCE WHITE  
 MEAT IN CREAM

GOURMET IDEA

RED MULLET FILLETS WITH CRISPY  
 CAPOCOLLO AND ASPERAGUS

