



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