

BAUDOIN MILLET
CENTENSEMENT
CHABLIS

CHABLIS GRAND CRU LES PREUSES 2020

GEOLOGY: KIMMERDGIAN

AGE OF VINES: 40 YEARS

KEEP: 6-7 YEARS

TASTING TEMPERATURE: BETWEEN 12 AND 13 °C



VINIFICATION

THIS CHABLIS GRAND CRU LES PREUSES, MADE WITH 100% CHARDONNAY, UNDERGOES TRADITIONAL VINIFICATION ON FINE LEES IN TEMPERATURE-CONTROLLED STAINLESS STEEL VATS. NO TIME IS SPEND IN WOOD, SO 100% OF ITS TASTING PROFILE IS FROM TERROIR CHARACTERIZED BY KIMMERIDGIAN MARL AND LIMESTONE RICH IN EXOGYRA VIRGULA, A SMALL FOSSILIZED OYSTER.



TASTING

THE COLOUR IS OF A GREEN-GOLD TONE WITH DEPTH AND LUMINOSITY. THE NOSE DEFINED BY MINERALITY, REVEALS NOTES OF DRIED FRUIT. ON THE PALATE, THIS GRAND CRU OFFERS ROUNDNESS AND CITRUS NOTES. THOUGH RICHNESS ABOUNDS, NICE ACIDITY ALLOWS FOR A FINE BALANCED PALATE AND HIGHLIGHTS THE LIVELINESS AND LENGTH SOUGHT IN A CHABLIS GRAND CRU.

POWER AND MINERALITY BEST DESCRIBE THIS WINE.

FOOD – WINE PAIRING

FOIE GRAS
OYSTERS
BURGUNDY SNAILS
FROG LEGS
FISH

GOURMET IDEA

GRILLED OYSTERS WITH GRAPEFRUIT AND CAYENNE PEPPER