



GEOLOGY: KIMMERIDGIAN  
AGE OF VINES: 55 YEARS  
KEEP: 4-5 YEARS  
TASTING TEMPERATURE: BETWEEN 11 AND 12 °C



### VINIFICATION

THIS CHABLIS MADE WITH 100% CHARDONNAY FROM VINES OVER 60 YEARS OLD, UNDERGOES TRADITIONAL VINIFICATION ON FINE LEES IN TEMPERATURE-CONTROLLED STAINLESS STEEL VATS.



### TASTING

THE STRAW YELLOW COLOUR OF THIS CHABLIS VIEILLES VIGNES IS QUITE CLEAR BUT WITH SHIMMERING HIGHLIGHTS. IT IS LIMPID AND BRILLIANT. THE NOSE IS VERY AROMATIC WITH A RICHNESS OF AROMAS: FROM BEESWAX TO DRIED FRUIT. THE MOUTH IS ROUND, AMPLE, ENVELOPING, AND ALMOST ASTRINGENT ON THE SIDES OF THE CHEEKS. LOTS OF RICHNESS AND COMPLEXITY DENOTING GREAT GRAPE MATURITY BUT WITH FRESHNESS PRESERVED. THE FINISH IS LONG AND LUSCIOUS.

WITHOUT A DOUBT A WINE FOR GASTRONOMY. THIS CHABLIS VIEILLES VIGNES HAS THE POTENTIAL TO BE KEPT FOR A FEW YEARS.

### FOOD – WINE PAIRING

FISH IN SAUCE  
WHITE MEATS  
BAKED CHEESES

### GOURMET IDEA

CHICKEN SUPREME WITH CHORIZO

