





CHABLIS VIEILLES VIGNES



TASTING NOTES

The richness almost insolent of this Chablis makes it an ideal wine for aperitif, an excellent companion of fish pâtés, oysters and plates of seafood. This Chablis can flirt with a roasted andouillette or snails of Burgundy with Chablis and butter persillade. Left on the lees and stirred for 12 months. Bottled under nitrogen without fining or filtration. Left in bottle for between six and twelve months before release. During this time a monthly bâttonage takes place to keep the wines in contact with the lees, without the addition of sulphur, making use of the natural CO2 from the malolactice fermentation. The wines are bottled under nitrogen without

fining and filtration.

REGION



Chablis

Chablis is Burgundy's white wine outpost and is one of France's most northern wine regions. Having said this it comes with no surprise that it produces wines that are high in acidity and rather steely, unlike the luscious and oaky white wines from the rest of Burgundy. They are perfectly refreshing ... Read More

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GRAPE



Chardonnay

Chardonnay is arguably the best known and most versatile white grape variety in the wine world. Its traditional homeland is that of Burgundy, where it is responsible for such names as Chablis, Meursault and Puligny-Montrachet to name but a few, but it has also found success in almost every wine-prod... Read More

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