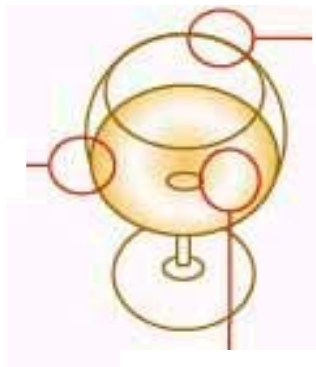


CHABLIS

Grape Variety:	Chardonnay
Age of the vines:	20 - 40 years
Soil:	Kimméridgian limestone
Vinification:	Traditional, in temperature-controlled vats
Aged:	in temperature controlled tanks
Ageing:	from 5 to 10 years or more depending on the vintage

Tasting

Appearance: Pale gold with greenish glints. Bright, luminous and limpid



Nose

Taste

Appearance

The nose is rich and ripe, first full of flowers then going on to reveal its fruity aromas with sweet, mild scents.

Its taste is very powerful with a pronounced mineral character that enhances the fruit and fine vegetal flavours. Its mellowness harmonizes perfectly with its vivacity on a solid structure that illustrates perfectly the special nature of the wine.

Matching wine with food:

Perfect accompaniment to fish, seafood, pork, matured cheese, fruit tarts.

Serving temperature:

10-12° as an aperitif or just for pleasure, 12-14° if it is to accompany a meal.