



DOMAINE DU CHARDONNAY

A.O.C Petit Chablis

Domaine du Chardonnay farms 38 hectares on vineyards. The grape harvest is vinified and raised in our wineries Chablis itself.

Just as the vineyards of Chablis are a blend of tradition and modern techniques, our vinification is based on an age-old respect for nature's products - the grapes, the must and the wine - allied with the stringent controls and in-depth skills that the development of oenological techniques offers us.

The process of vinification is guided by a respect for the terroirs, the vintages, the age of the vines and the state of health of the grapes in other word, adapted for every «Cuvée».

Informations

- Grape:** Chardonnay called «Beaunois»
- Soil:** Top of slope, Portlandien clay-limeston plateau
- Surface:** 9 Hectares 60
- Vinification:**
 - Integral vinification in tanks,
 - Alcoholic fermentation by selected yeast, under temperature control,
 - Controlled malolactic fermentation,
 - Full maturing in tanks,
 - Cold treatment for tartaric precipitation.

Tasting Notes

Yellow gold color. Focused nose intermixing floral notes, freshly cut grass and white flesh fruits. Light weight, lively palate that is faitly silky. Lovely crisp lemony and floral aromatics that linger. A pleasant aperitif wine

Note: 85/100

Guide des Vins Gilbert et Gaillard / Session de Printemps 2015 MVintage 2014



Pale yellow tinged with green. Fresh nose recalling freshly cut grass and hazelnut. Pleasant palate with a flewhy attack and mid palate shot through with freshness. Wonderfully focused vegetal and floral aromas. Drinking well from ten aperitif onwards

Guide des Vins Gilbert et Gaillard / Session de Printemps 2015 Vintage 2013

Pairing: Dry aperitif wine matches with shell-fish, snails, river fish...

