



Depuis 1840 à Chablis

# Chablis

Communal  
Appellation



**Vine** 100 % Chardonnay.

**Soil composition** Kimmeridgian, Marl, Limestone.

**Average age of vineyards** 35 years.

**Average yield** 60 hl/ha.

**Wine making** Stainless steel tanks between 16° and 19°C.

**Maturing** 6-10 months in stainless steel, on lees.

**Bottle ageing** 2-7 years.

**Serving temperature** Between 8° & 10°C.

**Tasting note** A fresh, vivacious style, with intense floral aromas. A perfect balance, combining full generous fruit flavours with finesse and elegance.