



### Production area

The grapes for this village appellation were harvested within the delimited areas of 17 villages including the village of Chablis. This appellation covers a surface area of 3 367,28 hectares, making it Burgundy's largest AOC. Our Chablis comes from the marly terroirs of Courgis to the south of Chablis.

### Origins

Chablis' vineyards are completely set apart from the rest of Burgundy, giving them characteristics that are utterly distinctive. The unique terroir made of exogyrious marls originates from the Kimmeridgian era: it's made of small oysters [*exogyra virgula*] that lived there when the sea covered the area and fossilized when the sea withdrew. It gives the wines their minerality and sharpness.

### Varietal

100% Chardonnay

### Vinification and maturing

Vinification in thermo-regulated stainless steel tanks. For this wine, we put the stress on having a fast malolactic fermentation in order to keep the freshness of the wine and ensure the purest aromas. Complexity was brought by a little part of the wine aged in oak barrels.

### Tasting notes

COLOUR : Pale gold, lovely brilliance and crystal clear.  
NOSE : Extremely elegant. Predominant notes of fresh fruit (apple, pear and blackberry) with a slight hint of oak.  
PALATE : Rich, well-balanced with apple and honey.

### Food and wine pairing

Perfect with oysters, fish, poultry, some types of exotic cuisine (japanese, indian) and goat cheeses.

### Serving suggestions

10 to 12°C

### Ageing potential

Generally speaking, it is preferable to drink Chablis wines in their youth so as to best appreciate their distinctive freshness, but they may be aged for 2 to 5 years.

