



Chablis

Chablis 2017

Grape Variety: Chardonnay

Soil: Limestone

Site: Plot-based selection on hills ideally located south of the village

of Chablis.

The Vintage 2017: After a cold winter, spring started with a mix of cold and warm episodes. May and June were quite warm. Summer was warm with several heat waves which brought stormy episodes at the right moment. This enabled the vineyards to follow their normal biological cycle. The harvest started early September, in outstanding conditions with grapes fully ripe and healthy. The white wines are well-balanced and precise.

Tasting: Pale gold colour. Delicate floral fragrances mixed with citrus fruit on a subtle minerality. Tight and tense with a good structure. Refreshing mineral finish.

Food pairing : Pâté, lobsters and poultry as well as some goat cheeses.

