



## Chablis

## Chablis 2018

**Grape Variety:** Chardonnay

Soil: Limestone

combination.

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

The Vintage 2018: After a rainy winter, spring started with a very warm episode in April followed by very cold températures in May. The warm weather settled down early June. The summer was punctuated by several heat waves which engendered a lack of water, compensated by the presence of clay in many plots. The harvest started end of August, in outstanding conditions with grapes fully ripe and healthy. The white wines are precise with a beautiful fruit

**Tasting:** Pale gold colour. Delicate floral fragrances mixed with citrus fruit and exotic fruit on a subtle minerality. Precise and tense. Beautiful fruit combination. Refreshing aftertaste.

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

