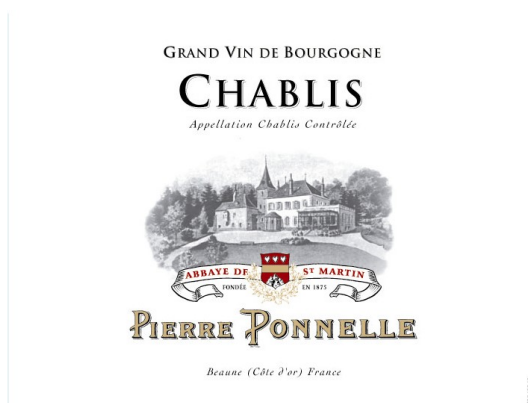


CHABLIS



TERROIR

The name Chablis indicates that the wine comes from the most northerly vineyards of Burgundy around the village of the same name. The Chablis vineyard is the largest "village" appellation of Burgundy, covering a total area of 2,630 hectares about half way between Paris and the historic city of Dijon (heading south-east). Such extensive areas are unusual in Burgundy where vineyards plots are often tiny. The more northerly latitude contributes greatly to the particular style of Chablis wines.

TASTING

A pale gold colour with silvery and golden reflections. A powerful nose, full of freshness thanks to citrus fruits and a very mineral wine. A frank and fresh attack, and a long finish.

FOOD MATCHING

Aperitif, fish, shellfish and crustaceans, white meat, cheese.

REGION	Bourgogne
SUB-REGION	Chablis
TYPE	AOC
LEVEL	Village
GRAPES	Chardonnay
SERVICE TEMPERATURE	10°C
AGING POTENTIAL	4 years
COLOR	White

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