



# Domaine du Chardonnay

## CHABLIS

**Area :** 18 ha 95

**Production :** about 150 000 bt/year

**Grape :** 100 % Chardonnay

**Soil :** On hillsides, clay-limestone subsoil (Kimméridgien)

**Vinification :** Controlled alcoholic fermentation, Aging on lees in temperature-controlled vats and in oak barrels 15-18 months, fining and filtration.

**Tasting notes :** pale color with brilliant reflections, lively nose on fruity and mineral notes. Powerful, supple and full on the palate with nice acidity on the finish.

**Culinary accompaniment:** This wine can accompany a whole meal, it is just as good on a salad, a fish, a poultry or white meat as it is on a goat cheese

**Conservation advice:** between 3 and 5 years.

**Service:** between 12-14 ° C

