

Chablis

Appellation d'Origine Protégée
Instituted in 1938
Area under production : 3400 ha
Harvest : 60 hl/ha.
Situation : principally on the slopes
Subsoil : Kimméridgien
Grape variety : Chardonnay
Wine making : traditionnal in stainless steel wine vat
12,5 % vol.
Our production area : 6 ha
Climats : Côte de Fasse, Adroit de Talvat,
Vau Poilet, Sur Trouemes



Medals :



Gold Medal – Chablis – Vintage 2022 : Note 90/100

« Pale yellow-gold with light tints and lovely oiliness. Beautiful nose of white fruits and citrus with floral notes. Tense attack on the palate with wonderful Chardonnay characters then a refreshing finish. Serve with a platter of seafood. »



Gold Medal - Chablis - Vintage 2019 : Note 91/100

« Light gold. This nose is laced with smoky minerality, white flower infusion, citrus fruits and bush peach. This is an alluring, concentrated and very fresh wine showing balance, delicious flavours and a mouth-watering finish. Fully encapsulates the appellation.»



Médaille d'or - Chablis - Millésime 2018 : Note 89/100

« Brilliant yellow with green tints. Beautiful distinctive nose showing toast and mineral notes backed by ripe white fruits. Harmoniously crafted, mouth-filing, ripe and tense palate with aroma that is still a little shy but convincingly clean and authentic.»



Under its rather light golden colour, this white wine expresses a very fresh, lively and mineral nose.

Long persistence.

Very dry and delicate.

The wine is drunk ideally between 2 and 5 years

Serving temperature : 12 et 13°C

It can be enjoyed with fish, seafood, the famous Ham « à la chablisienne »...