

Chablis

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



Medals :



Guide Hachette 2025 - Vintage 2022 : 2 **

«Very intense lemon and fresh nose. Tense greed attack on the palate with yellow fruits. The persistant acidity ensures a good balance and great length in the mouth. A typical and very pleasant wine »

Bourgogne Aujourd'hui – Vintage 2022 : 15/20



Gold Medal – Chablis – Vintage 2023 : Note 89/100

« Golden yellow hue. On the nose, a delicate minerality articulated by aromas of wine fruit and honeysuckle. Very pure and slender on the palate, offering exquisite mineral tension. Freshness and pleasant fullness. A very frank Chablis »



Double 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.»



Gold Medal - Chablis - Vintage 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 »...