

## Chablis « Cuvée Paul »

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 : in oak barrel  
12,5 % vol.  
Our production area : 6 ha  
Climats : Côte de Fasse, Adroit de Talvat,  
Vau Poilet, Sur Trouemes



### Medals :



Double Gold Medal – Chablis « Cuvée Paul »

Vintage 2022 : Note 90/100

« Pale Yellow-gold with light green tints. Appetising nose of white fruits and citrus with flowers and vanilla notes. The palate is tense yet creamy at point of entry, offering up faint oakiness. Great finish suffused with mineral accents. Serve with shellfish »



*Concours des vins BURGONDIA 2019*

*(Vins de Bourgogne & Beaujolais)*

*Chablis « Cuvée Paul » - Vintage 2017*

*Jury :*

*¾ professionnels (œnologues, sommeliers, wine makers)*

*¼ wine lovers*

Gold Medal - Note : 15,5 / 20

Under its golden dress, this white wine expresses a woody nose with vanilla notes. In the mouth, the barrels of 3 to 5 years offers this «woody-vanilla» note but keep a typical Chablis mineral finish.

The wine is drunk between 2 and 5 years

Serving temperature : 12 et 13 °C

*It can be enjoyed with fish, seafood, the famous Ham « à la chablisienne », it glorifies cheeses (comté)...*