

## Chablis « Cuvée Paul »

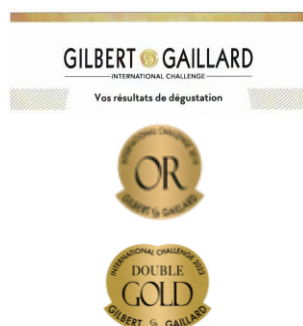
Appellation d'Origine Protégée  
Instituted in 1938  
Area under production : 3400 ha  
Harvest : 60 hl/ha.  
Situation : principally on the slopes  
Subsoil : Kimméridgian  
Grape variety : Chardonnay  
Wine making : in oak barrel on fine lees, 6-12 months  
12,5 % vol.  
Our production area : 6 ha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



### Medals :



Guide Hachette 2025 = \*\* : Chablis « Cuvée Paul » - Vintage 2022  
« A short ageing in oak barrels for this Chablis which offers a refined nose with floral notes. Roundness and minerality on the palate but mainly expressed freshness »



Gold Medal – Chablis « Cuvée Paul » - Vintage 2023 : Note 89/100  
« Bright golden hue. The nose offers a bouquet of white flowers, peach, mirabelle plum and sweet spices. Supple and delicate on the palate, with elegant woody notes and generous aromas. A frank wine that lingers on the palate. Pair with creamy meat dishes. »

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 wines 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)...*