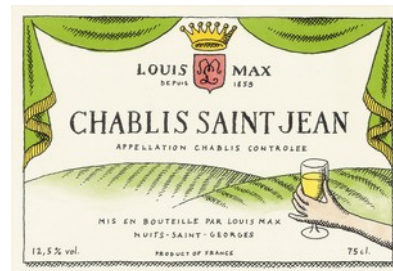




Chablis St Jean

Chablis

The vineyard of Chablis is situated in a continental-climate zone, with warm summers, very cold winters and springs which are often subjected to formidable frosts. The subsoil, rich in fossils and minerals, and the soil, dominated by limestone, make it possible to produce white wines of great finesse and endow the wines of Chablis with their mineral character.



Grape Variety

100% Chardonnay

Tasting Note

Colour	Fine white gold with green tints, combining limpidity and brilliance.
Nose	It is very pleasant and conjures up aromas of fresh fruit and white flowers, enhanced by mineral hints.
Palate	It possesses a certain vivacity and is evolving towards hints of lemon. This is a wine with a lot of freshness.
Ageing	Three to five years.
Service	12 to 14°C (53 to 57°F).

Food Pairing

Fish with sauce



BOURGOGNE
LOUIS MAX
FONDÉ EN 1859
NUITS-SAINT-GEORGES

Oysters, seafood
Charcuterie
Goat's cheese.□