











CHABLIS GRAND CRU LES CLOS



TERROIR	
 <i>Geographical origin</i>	The vineyards of Chablis are located in France's Yonne department, in the northern part of Burgundy.
 <i>Soil</i>	Kimmeridgian and Upper Jurassic calcareous clay with very soft and light marl at the surface. The vineyards are on steep slopes (30 to 40%) and benefit from eastern exposure.
 <i>Varietal</i>	100% Chardonnay.
 <i>Vinification</i>	Vinification takes place essentially in temperature-controlled tanks with some barrel ageing (a maximum of 15 to 30% new oak) so as to ensure that this Grand Cru expresses all of its minerality and tension.

TASTING NOTES	
 <i>Visual</i>	Superb, intense golden colour.
 <i>Nose</i>	A great deal of freshness with delicate floral nuances (rose), a touch of fruit (green grapes and lychees) underscored by a mineral base.
 <i>Palate</i>	Full-bodied and silky with lovely balance and considerable elegance.

SERVING	
 <i>Enjoy with</i>	This wine is a fine match for all seafood such as crab soufflé, grilled lobster or salmon gravlax, as well as for truffle-studded poultry and small game. As far as cheese is concerned, a dry goat's cheese or aged Parmesan would be perfect with this Grand Cru.
 <i>Serving temperature</i>	Serve between 10 and 12°C in order to best appreciate this wine's freshness and minerality.
 <i>Cellaring</i>	5 to 7 years.

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