



VIGNERONS ASSOCIÉS

CHABLIS

Produced by Cave des Vignerons de Chablis – 89800 Chablis, France



Upper and Middle Kimmeridgian. Alternating limestone and marl with fossilised *Exogyra virgula*. Grapes come from various villages around Chablis, various exposures. Average age of the vines: 20 years.



Cold settling before fermentation. Yeast and malolactic fermentation in tanks. Maturing 6 months on fine lees, in tanks.



Pale yellow color, limpid and bright wine. Aromas of white-fleshed fruit, with a hint of spices. Mineral notes on aeration. Very energetic attack on the palate, lovely acidity, with mineral tension. Complex, with a long finish.



Enjoy while young (2-3 years) with poultry, grilled fish, asparagus, currys...great aperitif and a perfect match with umami taste of sushis and sashimis. Also great with goat cheese, comté...



Serve between 10 and 11°C