



Vignobles de Bourgogne

BRUNOLAFON
wine selection



Burgundy, Domaine des Quatre Saisons, AOC Chablis, Blanc

AOC Chablis, Bourgogne, France

With its roots in Epineuil, 20 km from Chablis in Burgundy, the Domaine des Quatre Saisons is an 85-hectare family business, where each generation where each generation has written a new chapter in the Domaine's history. Domaine des Quatre Saisons offers red and rosé wines made from Pinot Noir grapes and white wines made from Chardonnay grapes, under the appellations Petit-Chablis, Chablis, Chablis Premier Cru and Bourgogne (Tonnerre and Epineuil).

PRESENTATION

The Domaine des Quatre Saisons offers a palette of wine colors and flavors expressing the rich terroirs of Burgundy.

TERROIR

Kimmeridgian (clay-limestone over Exogyra Virgula fossils)

IN THE VINEYARD

6500 pieds / Ha

Average age: 25 years

Cultivation method: Integrated cultivation

WINEMAKING

From sorted grapes, Vinification in temperature-controlled stainless steel vats.

AGEING

Short ageing period freshness and acidity. Fining then tangential filtering before bottling.

VARIETAL

Chardonnay 100%

GM: NO

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

12°C/54°F

AGEING POTENTIAL

3 to 5 years

TASTING

A frank, aromatic nose with scents of citrus fruit and fresh lemon.

A full attack on the palate, a light wine with a slightly tangy finish.

FOOD PAIRINGS

This Petit Chablis is ideal as an aperitif or starter, with a salad, a charcuterie platter, or as part of a meal with fresh or smoked salmon. It also goes well with simple meals and small savory salty snacks.



Bruno Lafon Selection

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

