



Vignobles de Bourgogne

BRUNOLAFON
wine selection

Dufouleur Pere et Fils, AOC Chablis, White

AOC Chablis, Bourgogne, France



In 1848, Symphorien Dufouleur founded the wine brokerage "Dufouleur Père & Fils." By the end of the 19th century, he handed over the business to his eldest son, Alexis, who expanded its commercial reach and began exporting wines to around ten countries. Symphorien also boosted the house's prestige by acquiring more vineyards, including a plot in Clos de Vougeot Grand Cru.

PRESENTATION

Located near Auxerre in the department of Yonne, the Chablis vineyards lie along a little river aptly named the Serein ("serene"). Vines began to grow here during the Roman era. In the 12th century, the Cistercian monks from the abbey of Pontigny developed its cultivation.

VARIETAL

Chardonnay 100%

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

SERVING

11°C / 12°C - 52°F / 54°F

AGEING POTENTIAL

Enjoy all year long, 5 to 10 years

TASTING

Light, pale gold or granny-gold. Very fresh, lively and mineral with flint, green apple, lemon, underbrush and field mushroom. Aromas retain their freshness for an extended period. Perky and full of juice, it has an attack like an infantry charge.

FOOD PAIRINGS

Fish or poultry terrines, or with grilled or poached fish. Sushi or tandoori dishes, cheeses.



Bruno Lafon Selection

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

