

CHABLIS

CHARDONNAY

2023

THE CUVÉE

Our Chablis hails from the northern reaches of Burgundy, where the vineyards are nestled in the cool, rolling hills of the Yonne Valley. This unique terroir is defined by its ancient Kimmeridgian limestone soils, rich in marine fossils, which impart a distinctive minerality and crisp acidity to the wine. The cool climate and these chalky soils combine to create a Chablis with a vibrant freshness that reflects its origins.

VINIFICATION AND AGING

Our grapes are harvested and sorted to ensure only the healthiest, ripest bunches are used. Vinified and aged in stainless-steel tanks, under controlled temperatures, our wine preserves its freshness and vibrant fruitiness. The final blend reflects our commitment to quality and tradition, embodying the distinctive traits of our terroir with elegance and expression.





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TASTING NOTES

With its pale golden hue, this Chablis immediately captivates, offering a bouquet of citrus notes, bright lemon and zesty mandarin, paired with delicate hints of white flowers. On the palate, its hallmark minerality shines through, delivering a crisp, flinty edge that is both refreshing and refined. The wine's elegant structure is balanced by a vibrant acidity, leading to a lingering finish.