



Vignobles de Bourgogne

BRUNOLAFON
wine selection



Burgundy, Domaine Maurice Lecestre, AOC Chablis, Blanc

AOC Chablis, Bourgogne, France

The Lecestre family founded their estate in Chablis in 1956 and have been running it for four generations. Working the Kimmeridgian terroir of Chablis, they produce only white wines of this appellation (Petit Chablis, Chablis, Chablis 1er Cru Fourchaume) and manage their vineyards using the "lutte raisonnée" method. The domaine's philosophy is to bring out the full richness of the Chablis terroir, using only stainless steel vats and keeping vinification to a minimum. The result is rich, elegant white wines

TERROIR

Kimmeridgian limestone

WINEMAKING

Traditional vinification in stainless steel vat.

AGEING

Aged in stainless steel vat to preserve minerality.

VARIETAL

Chardonnay 100%

SERVING

12°C/54°F

TASTING

This Chablis Lecestre has a beautiful gold color with green highlights. The nose is very fruity, reminiscent of lemon and grapefruit. Its flavors develop rapidly on the palate. Fruity in its youth, it requires a year's maturing.

FOOD PAIRINGS

It goes perfectly with charcuterie, fish and certain cheeses.

