



Burgundy, Domaine Maurice Lecestre, AOC Petit Chablis, Blanc

AOC Petit 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 vinifcation in stainless steel vat.

AGEING

Aged in vats for 4 to 5 months

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

TASTING

Citrus, Mineral, White Flower. Fresh, Dry, Lively, White flower, Citrus, Mineral.

FOOD PAIRINGS

Oysters, Seafood, Shellfish, Cold cuts, Aperitif, Fish in sauce



BRUNOLAFON