



VITICULTURE
**TERRA
VITIS**
RESPONSABLE



EXPRESSION & ORIGINE

Chablis SÉLECTION VIEILLES VIGNES

2020

Slightly woody, it combines fullness and roundness in the mouth.

Tasting

Clear and crystalline, this Chablis subtly proposes a first floral nose on honeysuckle. Aeration confirms this elegance that flourishes on aromas of white peaches and apricots. A whole Chablisienne minerality appears in the mouth and is coated with a nice complexity. A discreet touch of wood defines but also rounds the tension that is generally found in Chablis.

Our culinary advice

It is perfect with poultry and creamy cheeses.

Vinification

Reception on sorting table. Traditional vinification (pressing, alcoholic fermentation, malolactic fermentation and aging: 20% in demi-muids barrels and 80% in vats).



Grape variety

Chardonnay

Density

6,000 vines/ha

Type of soil

Clay-limestone

Age of vines

60 years old

Geographical situation

On slopes
Permanent sunshine

Tasting temperature

12°C

On-call time

3 to 10 years

Alcohol Degrees

12,5% vol.


FAMILLE SAVARY
ARTISAN-VIGNERON