



VITICULTURE  
**TERRA  
VITIS**  
RESPONSABLE



EXPRESSION & ORIGINE

## Chablis SÉLECTION VIEILLES VIGNES

2022

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