



PURITY & TERROIR

Chablis Grand Cru

LES PREUSES

2019

A delicate, fruity and very charming wine. Very balanced, he has a good constitution, retaining a surprisingly fruity.

Tasting

An expressive nose with a complexity ensured by elegant and delicate floral aromas, completed with mineral (flint), toasted notes, of vanilla, honey and hazelnut. In the mouth, it presents a beautiful attack, a good, very balanced wine with a well-balanced fat. A final to the length exceptional on white flowers, notes mineral, toasted and spicy.

Our culinary advice

The complex subtlety of its aromas, and its great persistence at the end of the mouth predestines it pairings with delicacies such as lobsters.

Vinification

Reception on sorting table. Traditional vinification (pressing, alcoholic fermentation, malolactic fermentation and aging in vats).



Grape variety

Chardonnay

Density

5,700 vines/ha

Type of soil

Clay-limestone

Age of vines

40 to 65 years old

Geographical situation

South-facing

Tasting temperature

12°C

On-call time

8 to 15 years

Alcohol Degrees

12,5% vol.

