



VITICULTURE  
**TERRA  
VITIS**  
RESPONSABLE



## EXPRESSION & ORIGINE

# Chablis

2023

A wine of great clarity, fruity in its youth. Its aromas and flavors develop quickly and flourish within 3 years with balanced.

### Tasting

Delicate and subtle, the nose opens onto a full minerality Chablisienne. The ventilation reinforces this impression limestone that blends in with notes of fruit with seeds delicately marked by a point fresh almond. The mouth suggests a richer, more intense character where the complexity of the soil brings relief to the tasting. A Mineral and fresh Chablis which takes up well what a Chablis marked by a limestone terroir must be even to offer.

### Our culinary advice

To be tasted with starters, grilled fish and some goat cheese.

### Vinification

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



Grape variety

Chardonnay

Density

6,500 vines/ha

Type of soil

Clay-limestone

Age of vines

30 years old

Geographical situation

On slopes

Permanent sunshine

Tasting temperature

12°C

On-call time

3 to 5 years

Alcohol Degrees

12,5% vol.

  
**FAMILLE SAVARY**  
ARTISAN VIGNERON