



VITICULTURE
**TERRA
VITIS**
RESPONSABLE



EXPRESSION & ORIGINE

Chablis

2024

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