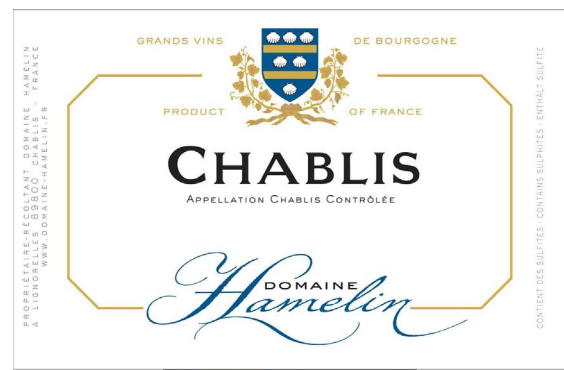




Chablis 2023

Our Chablis (19.40ha) vines grow in the Lignorelles and Beines districts. The soil here is generally chalky, limestone (Portlandian). Clear and light, its aromas and flavours come through quickly.

2023 Vintage: Thanks to a very warm and sunny end to the season, the grapes have reached perfect ripeness. The wines display intense aromatic notes of ripe yellow fruits (peach, apricot, etc.), with occasional hints of dried fruit and sweet spices. Their palate is full-bodied and full-bodied, with undeniable freshness and remarkable length. 2023 will satisfy even the most demanding wine connoisseurs.



Grape-variety: Chardonnay

Geology & soil: Limestone from the Kimmeridgean

Vines: 35 years old, yielding 60hl/ha

Alcohol content: 13.00%

Vinification: Vinification and ageing 100% in stainless-steel vats.

Keeping potential: Can be enjoyed from 2025, and will keep for 5-7 years

Food and wine pairings: Serve at 12-14°C with, oysters, seafood, fish, veal, and much more

Tasting notes:

A pale yellow color with hints of gold and green. On the nose, it is powerful with notes of minerality, iodine and yellow fruits. In the mouth, it is complex, rounded, and rich, with a good structure and very lengthy finish.