



CHABLIS 2024

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.

2024 Vintage: This year has been challenging for growers and vines alike. The exceptional 2024 weather conditions demanded constant vigilance, relentless work, and compromises right up until harvesting. It required agility and trust, with growers forced to hold their nerve until the very last days.

These wines display lovely aromatic freshness. Notes of citrus and white fruits mingle with delicate floral nuances. The palate shows a light, tangy liveliness, finishing with a pleasantly saline, mineral character.

Grape-variety: Chardonnay

Geology & soil: Limestone from the Kimmeridgian

Vines: 35 years old, yielding 60hl/ha

Alcohol content: 12.50%

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

Keeping potential: Can be enjoyed from 2026, 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.

