

GAUTHERON

WINEMAKERS SINCE 1809

Chablis

MORNING FLAVOURS



Varietal : Chardonnay
Sun exposition : North North East
Vine age : From 15 to 55 years
Geological substrata : Kimmeridgian
Production methods : Pressing and settling vat
Winemaking methods : Traditional in thermo regulated vats
Raising methods: Traditional in vats
Ageing : From 3 to 5 years or more according to harvest

Visual aspects :

Pale white gold with light green sparks. Shiny and clear. Lively yet mature.

Olfactory aspects:

First off we have a gusty breath of pure floral. The flowers give way gradually to peach and apricot. Lastly we discover dry citronella and a bit of fresh butter.

Tasting :

This wine is a balance between liveliness, maturity and mellowness. Our first impression is an elegant, fresh richness which leads to supple roundness. In the finale the mineral and vegetable aspects find harmony.

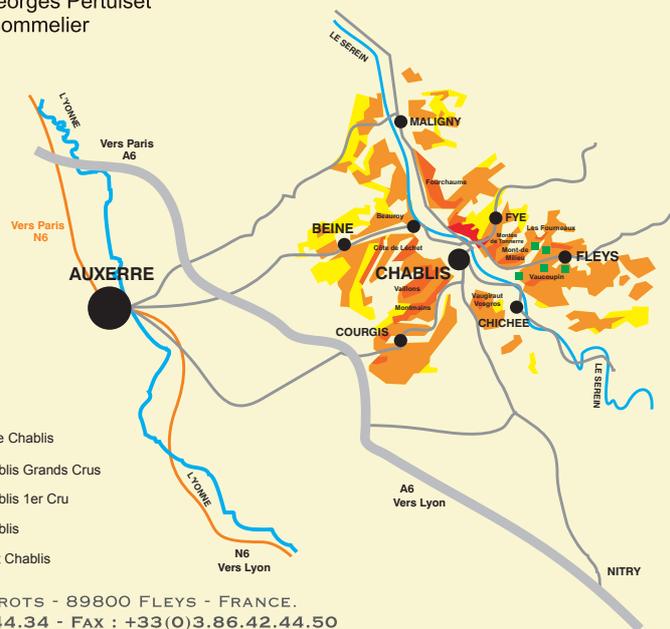
Food Pairings :

Vegetable clam chowder, oysters. Scallop and spinach salad. Trout, salmon dill tartar. Calf sweetbreads.

Serving Temperature :

10 to 12° as an aperitif 12 to 14 to accompany a meal.

JPR Lédé oenologist - Georges Pertuiset
President of the French sommelier



vigneron
indépendant