

MAISON A.GOICHOT

CHABLIS

Grape variety: 100% Chardonnay
Servicing temperature: 10-12°C
Ageing: 3-5 ans

Plot

Located near Auxerre in the Yonne department, the Chablis vineyard runs along a small river with a predestined name: the Serein. The first traces of vines in Chablis date back to Roman times. This appellation has 40 Climats classified as Premier Cru.

Vinification / Aging

The grapes are pressed directly after harvest, then the alcoholic and malolactic fermentations take place 100% in stainless steel vats. Aging lasts around 12 -months before bottling.

Tasting

The color is discreet, white-green, or "little gold" (pale yellow) mixed with emerald or gray reflections. Very fresh and mineral, the chablis evokes flint, green apple, lemon and grapefruit. Very dry, lively, even acidic, and of admirable finesse, the Chablis has a recognizable personality.

Food and wine pairing

It can be enjoyed on fish or poultry terrines as well as on grilled or poached fish. It will also go well with exotic cuisine, curries and other tandoori dishes. Chablis also balances the soft and subtle texture of the sushi.

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