


MAISON A.GOICHOT

# CHABLIS GRAND CRU
## *Les Preuses*

**Grape variety:** 100 % Chardonnay
**Climat:** Les Preuses
**Servicing temperature:** 10-12°
**Ageing:** 5-10 ans

## *Plot*

Located near Auxerre in the department of Yonne, the Chablis vineyards run alongside a small river with a predestined name: the Serein. The first traces of vines in Chablis date back to Roman times. The vines are planted on a steep hillside offering excellent drainage and optimum exposure to the sun. The soil, rich in limestone and marl, allows the grapes to ripen slowly and evenly, producing wines of great finesse and structure.

## *Vinification / Aging*

Vinification is traditional, with alcoholic fermentation in stainless steel vats to preserve the freshness and aromas of the Chardonnay. Ageing generally lasts between 10 and 12 months, partly in oak barrels and partly in stainless steel vats, depending on the producer. This process balances the minerality of the terroir with the richness provided by the wood.

## *Tasting*

Fresh, expressive aromas predominate, revealing citrus notes such as lemon. Delicate floral touches, sometimes of acacia or white flowers, can be discerned. A distinctive minerality, emblematic of Chablis wines, emerges, giving a saline sensation. The finish is generally clean, providing lasting freshness.

## *Food and wine pairing*

Oysters, mussels, scallops and other raw or lightly cooked seafood are excellent companions. The minerality of our Grand Cru Les Preuses complements the freshness of the seafood.

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