

FONDÉE



EN 1860

Prosper Maufoux

GRANDS VINS DE BOURGOGNE

Chablis 2020

Appellation
Chablis

AOP Classification
Village Appellation

Varietal
Chardonnay

Region
Chablisien

Harvest
Manual

Terroir
Kimmeridgian



Winemaker Notes :

Our Chablis has a brilliant golden colour. It reveals an expressive nose with citrus aromas. A fresh and supple wine which reveals aromas of fleshy fruits as well as floral notes. An elegant and mineral finish carried by saline notes.

Food & Wine Pairing :

Shellfish / Oysters / Seafood, Fish, White meat and poultry, Sushi / Smoked fish

Ageing Potential :

3-7 years

Vinification :

Immediately after the harvest, the grapes are pressed in whole bunches in a pneumatic press, then we carry out a static settling of the juice for 24 hours at 12°C in order to preserve its freshness. The wine is then aged on fine lees in stainless steel tanks for 10 months and then bottled quickly in order to "lock in the fruit", the real treat of this wine.

Ageing :

10 months in stainless steel tanks

Serving Temperature :

10-12°

Perfect pairing :

Ideal with a cod fillet with lemon sauce

The Chablis vineyard extends over more than ten communes, more than 3000 hectares and all of it made of Chardonnay. Chablis is a reference appellation throughout the world, and has even abusively given its name to all sorts of white wines. It owes its fame to its terroir, the Kimmeridgian limestone and its cooler climate than the rest of Burgundy.