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OLIVIER TRICON

CHABLIS, BOURGOGNE, FRANCE

The wines of Maison Olivier Tricon are the result of the encounter between an exceptional terroir and ancestral know-how, always in motion. The vines draw their mineral energy from the limestone marls. The famous Kimmeridgian rock brings this crystalline, pure character of the great wines of Chablis. The Kimmeridgian is defined by an alternation of very compact, very hard limestone layers and softer clayey marls containing small fossilized marine organisms. Chardonnay, the king of our beautiful Burgundy grapes, faithfully reflects the nuances of the different plots of the vineyard.

The vines of Chablis sit on Kimmeridgian soil and have the best exposures for a fresh and mineral wine. The terroir of Chablis has a good balance of acidity and fineness.



CHABLIS

Brilliant pale yellow with green tints Lovely nose combining citrus fruits, acacia, candied and mineral notes Ample attack flowing into a well structured, ripe, rounded and concentrated palate where well integrated freshness adds depth A Chablis with real allure Pairs well with Seafood platters, Tempura snails and goats cheese.

#178351 6 x 750ml



For more information on Olivier Tricon Chablis please contact your VHWS Representative.

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