



Olivier Tricon

CHABLIS



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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.

TECHNICAL INFORMATIONS

Grape variety: Chardonnay 100%

Soil: Kimmeridgian

Situation: south/south-west

Average age of the vines: 20 years

Vinification: slow pressing to respect fruit, juice selection, alcoholic fermentation, malolactic fermentation, clarification by filtration, storage in stainless steel vats for 9 months and final filtration.

TASTING NOTES & FOOD PAIRING

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.

AWARDS

Millésime 2018: • **Silver medal**, Sakura 2019
• **Commended**, IWC2019
• **Gold medal**, Sakura 2020

Millésime 2019: • **Gold medal**, Sakura 2020
• **Gold medal**, Concours Mondial des Vins Féminale 2020
• **Silver medal**, Decanter 2020
• **Gold medal**, Gilbert&Gaillard 2020
• **91 points**, James Suckling 2021

Millésime 2020: • **Silver medal**, Sakura 2021
• **Gold medal**, Gilbert&Gaillard 2020



Serving temperature:
10°C/50°F



Cellaring:
1 to 6 years