

CHABLIS

Les alliés



SARL BOURGOGNE SELECT

1699 D RN6 - F.71570

LA CHAPELLE DE GUINCHAY

VINTAGE

2023

GRAPE VARIETY

100 % Chardonnay

TERROIR

Soil : Clay limestone

Altitude : 230 meters

Vines over 20 years old on average

WINE MAKING

Slow pressing at harvest, followed by a 10-15 day fermentation at a temperature maintained between 15°C and 20°C to preserve aromas.

Aged in stainless steel vats to preserve freshness.

ALCOHOLIC DEGREE

13% vol

TASTING NOTES



Colour : Pale yellow with green highlights



Nose : Mineral notes (gunflint), fresh citrus (lemon, grapefruit) and floral nuances.



Mouth : Lively and elegant, with good tension, citrus aromas and a typical saline finish.

WINE AGEING POTENTIAL

5 years

WINE PAIRING

Perfect with seafood (oysters, shrimp), grilled fish or fish in sauce, and fresh goat's cheese.

SERVING TEMPERATURE

10° - 12°

PACKAGING

Bottle: Burgundy shape 750ml

Cork stopper

Case of 12 bottles

CHABLIS

Chablis is a historic wine-growing commune in the northernmost part of Burgundy, in the department of Yonne. Situated in Lower Burgundy, a few kilometers from the town of Auxerre, this internationally renowned vineyard covers 5,200 hectares.

The Chablis terroir is renowned for its mineral-rich soils, cool climate and breathtaking scenery.

The characteristic Kimmeridgian soil of Chablis was formed over 150 million years ago, when the sea still covered the region.

These marine sediments, rich in fossilized algae and shells, form the Kimmeridgian layer. This geological wealth, imbued with iodine, nourishes the Chardonnay vines and is reflected in every bottle, giving Chablis wines an incomparable minerality and identity.

