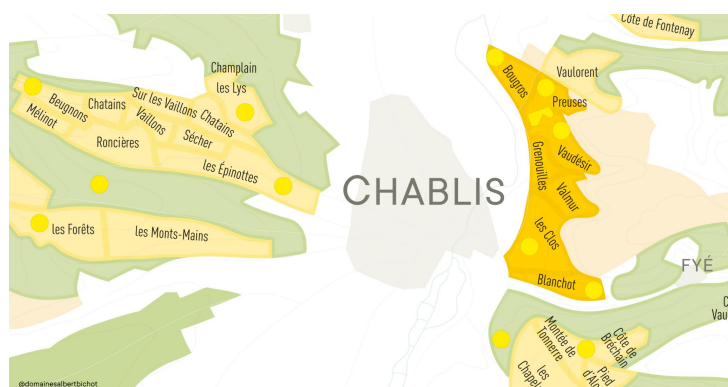


CHABLIS RÉSERVE DE L'ORANGERIE MAISON ALBERT BICHOT



LOCATION

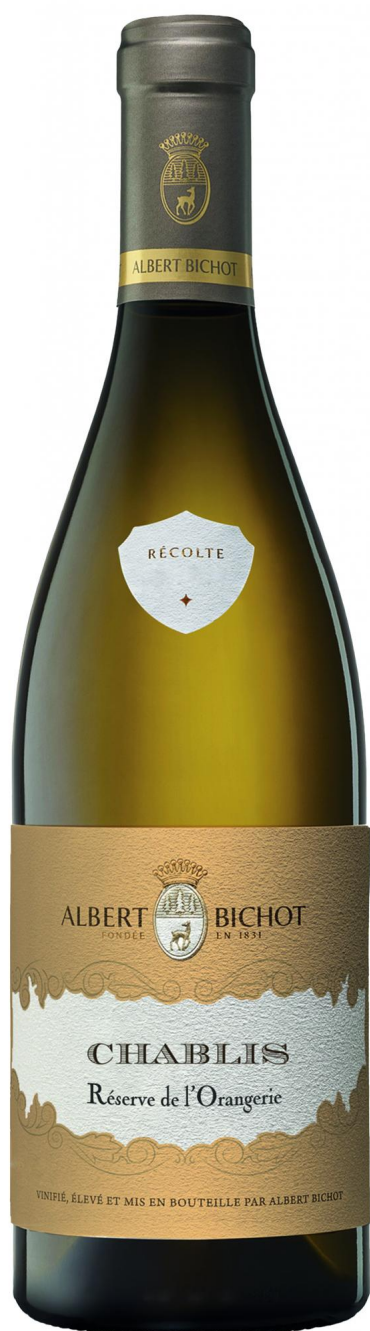
Bourgogne

VARIETAL

Chardonnay

TERROIR

Calcareous clay soil overlying subsoil composed of Kimmeridgian marls



PRESENTATION

in the northern part of Burgundy, not far from the town of Auxerre, the Chablis appellation stretches across over a dozen kilometres around the village of the same name.

It was the monks at the Cistercian abbey of Pontigny who first planted vines in the region.

The vines are planted on rather gentle slopes (5 to 20%) where they benefit from different exposures. The grapes that go into the production of this wine hail from a mosaic of varied terroirs, which lends it lovely complexity.

WINEMAKING/AGEING

Alcoholic fermentation in thermoregulated stainless steel vats.

Aging on fine lees in stainless steel vats for 9 to 10 months.

TASTING

Exceptionally fresh nose with notes of lemon and a hint of minerality. The palate is flavourful, bold and chiselled, featuring a long, mineral finish.

SERVING

Serve between 9 and 11°C (48-52°F)

To be enjoyed within 3 to 5 years.

FOOD PAIRINGS

As an aperitif

Seafood: oysters, prawns, crab

