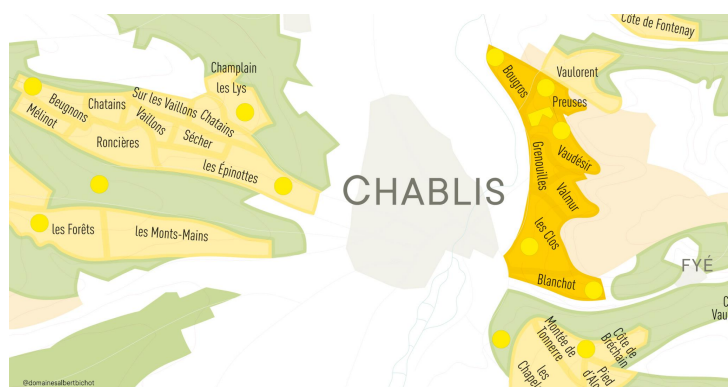


CHABLIS PREMIER CRU RÉSERVE DE L'ORANGERIE MAISON ALBERT BICHOT



LOCATION
Bourgogne

VARIETAL
Chardonnay

TERROIR
Kimmeridgian calcareous clay soil.

PRESENTATION

In northern Burgundy, not far from Auxerre, the Chablis appellation stretches across approximately fifteen kilometres around the village of the same name.

It is the monks of the Cistercian abbey of Pontigny who were the first to begin cultivating vines in the region.

The Premier Crus plots are located on gentle slopes with various exposures on both banks of the river "Serein".

WINEMAKING/AGEING

Alcoholic fermentation and aging on fine lees in stainless steel vats for 11 to 12 months.

TASTING

Lovely nose featuring aromas of white flowers and citrus fruit. Elegant, chiseled palate with a slight mineral character that is typical of the appellation. Fresh, fruity and lively finish.

SERVING

Serve between 11 and 13°C (52-55°F).

To taste when young or to keep 5 to 7 years.

FOOD PAIRINGS

Seafood: scallops, prawns

Raw, marinated or grilled fish

Recipe suggestion: salmon tartare

