



GRANDS VINS DE CHABLIS
DEPUIS 1870



CHABLIS 1^{ER} CRU

FORÊT

APPELLATION CHABLIS 1^{ER} CRU PROTÉGÉE

APPELLATION CHARACTERISTIC

Total surface under this appellation	16 ha 36 ar
Surface under production of our winery	3 ha 29 ar 20 ca
Soil	Clay-limestone
Exposure	South west
Grape variety	100% chardonnay
Average age of vines	55 ans
Grape harvesting methods	Manual



VINIFICATION & AGEING

The hand-picked grapes will be pressed in a pneumatic press. After 24 hours, the must will be settled in a stainless steel vat for alcoholic fermentation, which will last approximately 15 days at a controlled temperature. Following malolactic fermentation, the wine will then begin its ageing process in 500-litre foudres and barrels for 9 to 10 months.



TASTING

It has a pale gold colour with silver and green highlights, giving an impression of liveliness and freshness. The concentration of white fruit aromas provides balance and a beautiful length.

Ageing potential: No risk of premature development thanks to its lively acidity, which will remain present for 5 to 10 years.

Food pairings: It is the perfect accompaniment to oysters, shellfish, salmon tartare and all raw seafood.

Ideal serving temperature: Serve between 10°C and 13°C.