



GRANDS VINS DE CHABLIS
DEPUIS 1870



CHABLIS GRAND CRU

BLANCHOT

APPELLATION CHABLIS GRAND CRU PROTÉGÉE

APPELLATION CHARACTERISTIC

Total surface under this appellation	12 ha 63 ar
Surface under production of our winery	1 ha 59 ar 31 ca

Soil	Blue clay
Exposure	South east
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 500-litre barrels, where it will undergo alcoholic fermentation followed by malolactic fermentation.

The wine will be aged in 500-litre barrels for 9 to 10 months.



TASTING

It is well known for its distinctive beeswax aroma and great finesse on the palate with notes of white flowers. Its flavours are full-bodied and long-lasting, with intense aromas.

Ageing potential: It has the ability to age well. It reaches its peak between 5 and 10 years, depending on the balance of the vintage.

Pairings: It pairs best with fine cuisine: foie gras, lobster, white meats with creamy sauces, and raw and cooked fish.

Ideal serving temperature: Serve between 11°C and 14°C.