

2017 Chablis

Grape :	100% Chardonnay
Alc. by volume :	12,5 %
Terroir :	Kimmeridgian limestone
Classification :	AOC Chablis
Vinification :	In stainless tank

Tasting notes

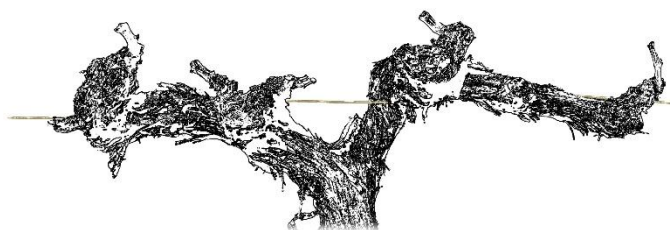
Beautiful green-gold colour.

Intense mineral aromas, with notes of lime-flowers, dried fruits, almond, and a discreet touch of honey. In the mouth : A perfect balance between fruit and liveliness. A very expressive and aromatic wine.

Food and wine pairings

It should be served at a temperature around 12° C

This wine is the traditional partner for oysters. It also can be served poultry terrines, or with grilled or poached fish. Meanwhile, do not forget exotic cooking : it can handle curries or tandoori dishes, and it also balances out the mellow and subtle textures of sushi. You can also enjoy it as pre-dinner drink.



WOODS WINES DISTRIBUTION

www.woodswines.com.au - 03 9329 1908