




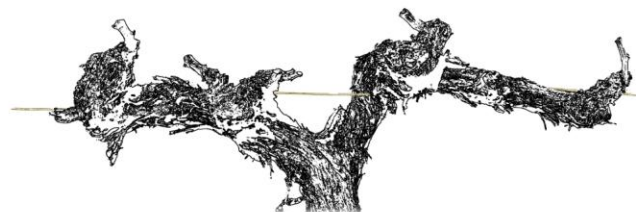


PIERRE ANDRÉ

MAISON FONDÉE EN 1923

PIERRE ANDRE

Designation :	AOP Chablis
Vintage :	2018
Grape varieties :	Chardonnay
Origin :	Located in northern Burgundy near Auxerre, the Chablis vineyards are alongside a small river aptly named: the Serein ("Serene").
Vinification :	Traditional vinification. The grapes are pressed on arrival at the winery using pneumatic presses. The fermentation takes place in stainless steel tanks thermo-regulated at 16°C. The wines are aged on fine lees for 9 months in stainless steel.
Soil :	The Chablis region is a limestone plateau cut by valleys. The Premier Crus lie on a stratum dating from the Kimmeridgian (155 millions years BC) with alternating marl and limestone and tiny deposits of oysters in the rock, reminiscent of the warm and shallow sea which then covered Burgundy.
Country origin :	FRANCE
Sensory characteristic :	
 Colour :	Bright pale yellow in colour.
 Nose :	Open nose of white fruits with a nice minerality offering complexity.
 Palate :	The palate is well-balanced and the finish is lemon-flavoured and fresh.
Recommendations :	Perfect with hot oysters or fish in sauce, but also with white meats in sauce (veal, poultry). Sushi pairs perfectly with its minerality. Goat cheese, Blue cheese and Comté.
Serving condition in C° :	10-11°C
Alcohol content :	12.5
Cellar potential :	Drink within 2 years.
Acidity G/L :	0



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