




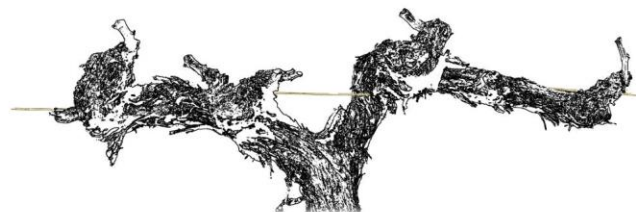


# PIERRE ANDRÉ

MAISON FONDÉE EN 1923

## PIERRE ANDRE CHABLIS

<b>Designation :</b>	AOP Chablis
<b>Vintage :</b>	2017
<b>Grape varieties :</b>	100% Chardonnay
<b>Origin :</b>	Located in northern Burgundy near Auxerre, the Chablis vineyards are alongside a small river aptly named: the Serein ("Serene").
<b>Vinification :</b>	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.
<b>Soil :</b>	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.
<b>Country origin :</b>	FRANCE
<b>Sensory characteristic :</b>	
 Colour :	Brilliant pale yellow.
 Nose :	Floral, slightly smoky aromas.
 Palate :	Rich first taste, mineral, very persistent.
<b>Recommendations :</b>	Enjoy on its own or with oysters, seafood and different types of fishes.
<b>Serving condition in C° :</b>	10-11°C
<b>Alcohol content :</b>	13



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