



DOMAINE ALAIN MATHIAS

Chablis White, 2021

VINES

Wine origin: Domaine

LOCATION

This Chablis comes from several plots in our Lignorelles vineyard, in the north of Chablis appellation.

TERROIE

Dating from the upper Jurassic, marl of the Kimméridgien and limestone of the Portlandien, typical of Chablis.

IN THE VINEYARD

Organic farming certified.

Mechanical harvest

Varietals: Chardonnay 100% - Surface area of the vineyard: 2.65 ha - Age of vines: 30 years old

VINIFICATION & MATURING

Yield: 27 hL/ha - Production volume: 9600 bottles

VINIFICATION

gentle pressure using a pneumatic press. Transfer of the must in vats by gravity. Static 24-hour must settling in tanks.

Racking and selection of the finest lees from the must. After two weeks of alcoholic fermentation, the malolactic fermentation naturally starts in tanks.

AGEING

The ageing continues for 10 months on the lees in tanks. At the end, a light fining is performed with bentonite to prevent any protein breakdown. Finally, filtering and bottling are carried out at the winery.

Alcohol content: 11.5 ABV - Residual Sugar: 0 g/l

SERVING & TASTING

TASTING NOTES

Pale gold, clear and bright, green glints.

Complex bouquet of floral notes and white fruits aromas. Light smoky note.

Well balanced, rich mouth, great length.

Ageing potential: 5 years

SERVING

12°C/53.6°F - et 14°C/57.2°F

FOOD AND WINE PAIRINGS

White meats, fish and seafood.

CLASSIC FOOD AND WINE PAIRINGS

Fruits de mer, Crustacés, Poissons, Viandes blanches

SPECIFICATIONS

Contains sulphites - Does not contain egg or egg products - Does not contain milk or milk-based products

DOMAINE ALAIN MATHIAS
Route de Troyes, 89700 EPINEUIL
Tel. 03 86 54 43 90 - mail@domainealainmathias.com
domainealainmathias.com



