



Chablis, Chablis, Blanc, 2022, Domaine Alain Mathias

AOC Chablis, Bourgogne, France

LOCATION

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

TERROIR

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

HARVEST DATES

05/09/2022

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.

VARIETALS

Chardonnay 100%

TECHNICAL DATA

Production volume: 19000 bottles
Surface area of the vineyard: 2.4 ha
Yield: 60 hL/ha
Age of vines: 20 years old

SERVING

12°C/53.6°F - et 14°C/57.2°F

AGEING POTENTIAL

5 years

TASTING

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.

FOOD PAIRINGS

White meats, fish and seafood.

CLASSIC FOOD AND WINE PAIRINGS

Sea food, Fish, White meat

