



## Chablis, Chablis, Blanc, 2023, 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

13/09/2023

### WINEMAKING

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 12 months on the lees in tanks (80%) and old barrels (20%). At the end, the two parts are blended and the ageing continue for 6 months in vats. Finally, bottling is carried out at the winery, without filtering.

### VARIETAL

Chardonnay 100%

### 12.5 % VOL.

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

### TECHNICAL DATA

Production volume: 19000 bottles  
Surface area of the vineyard: 2.4 ha  
Yield: 60 hL/ha  
Age of vines: 20 years old  
SO2 libre: 28 mg/L  
SO2 total: 55 mg/L

### 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