



Olivier Tricon

CHABLIS



# CHABLIS PREMIER CRU

This **Chablis Premier Cru** wine offers a wide range of expression because of the typicity of the soil. The vines of Chablis sit on Kimmeridgian soil and have perfect exposures for a fresh and mineral wine. This cuvée is a blend of the best plot of our vineyard.

## TECHNICAL INFORMATIONS

**Grape variety:** Chardonnay 100%

**Soil:** Kimmeridgian

**Situation:** south/south-west

**Average age of the vines:** 20 years

**Vinification:** slow pressing to respect fruit, juice selection, alcoholic fermentation, malolactic fermentation, clarification by filtration, storage in stainless steel vats for 9 months and final filtration. The different plots are harvested and vinified separately, then assembled.

## TASTING NOTES & FOOD PAIRING

This wine is very dry and stands out with its freshness and sophistication. In the mouth this is dazzling, mineral wine that is forthright on the tongue. Long finish with toasted hazelnut and iodized notes. Pairs well with fish in cream sauce or marinade, pike, lobster or langoustes.



**Serving temperature:**  
12°C/52°F



**Cellaring:**  
2 to 7 years