



Tasting notes

Color: elegant pale gold.

Nose : intense and fruity, with notes of mandarin and pineapple on a soft background of fresh almonds.

Mouth : fresh and generous, very typical of Chablis, offering a very pleasant minerality and a long-lasting, saline finish.

Food and wine pairing

This wine will perfectly emphasize any type of sea food such as a fatty fish (salmon or bluefin tuna), sushi and sashimi. Will also be a great companion to poultry, asian or exotic food. Try it also with goat cheeses, as well as fresh and light refined cheese.

Serving suggestions

Ideally serve between 10° and 11°C / 50° - 52°F.

Ageing potential

Between 4 to 5 years.

Vintage : 2019

2019 was, again, a unique and very changeable year. It brought its own stresses for a great many producers, while harvesting passed without a hitch. Quantities were distinctly limited (down between 10 and 30%).

This is the result of all the various weather episodes possible which affected the vines depending on their location: Frost, hail, tricky flowering, drought, and heatwave in July. The consolation was that the juice is of very good quality, with high sugar levels and nice concentration. And contrary to what we might have expected, the acid balance was very nice.

Since the start of the 20th century, every vintage that has ended with a "9" has been wonderful. The only downside to this one is below-average volumes.