

CHABLIS



GRAPE VARIETY: 100% Chardonnay.

AREA OF PRODUCTION: Chablis, situated near Auxerre in the Yonne department, is among the northernmost vineyards of Burgundy. It is characterized by producing exclusively white Chardonnay wines and by its geology which is believed to date back to the Kimmeridgian period.

SOIL TYPE: In the secondary era, the sea covered the Chablis region, forming particularly rich limestone sediments in its depths. At the end of the Jurassic period, the upheaval of the planet caused the seas to disappear. This soil is then particular and produces the most remarkable wines: a limestone made of millions of small fossils, shells, small oysters very recognizable. The ice age that followed carved the valleys in the sedimentary layers, forming the present Chablisian relief. This geological stage bears the name of kimmeridgian given by a small village in the South of England which is in the same situation.

TASTING NOTES:

COLOR: Beautiful pale gold.

BOUQUET: The nose is intense with notes of apricot and white flowers.

PALATE: The palate is rich and dense, with aromas of citrus fruit and apricot jam. The finish is round and reveals a soft minerality.

SERVING TEMPERATURE: Served chilled at a temperature of 10° to 12°C.

SERVING SUGGESTIONS: Perfect with oysters, fishes, poultry, some types of exotic cuisine (japanese, indian) and goat cheeses.

Domaine Pagnier

Vine cultivation has been practiced for 3 generations. The exploitation was basically a polyculture shared between livestock, cereals and vines which, at the time, were intended for the family's personal consumption. The breeding and the cereals disappeared at the same time as the expansion of the profitability of Chablis wines.

Mr Pagnier operates 15ha of Chardonnay in the communes of Béru and Fleys and vinifies Chablis, Chablis 1er Cru Mont de Milieu, Chablis 1er Cru Fourneaux and Chablis 1er Cru Vaucoupins. Its parcels benefit from thin soils based on Kimmeridgian hard limestone, allowing ideal water circulation for the production of quality grapes. He practises a reasoned viticulture where he emphasizes the working of the soil and the reduction of phytosanitary inputs. In order to be reactive and to optimise its harvest dates, it has 2 pneumatic presses and 9 thermo-regulated stainless steel vats.

The Chablis of Domaine Pagnier are always very powerful, concentrated and typical with a balanced acidity and roundness allowing the wine to mature and age very well.