



Grands Vins de Chablis
Guy MOTHE et ses Fils
42 Grand Rue
89800 Fontenay près chablis

CHABLIS



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| Position: | Facing South à€“ East - West |
| Variety: | Chardonnay |
| Age of the Vines: | 5-50 years |
| Surface area: | 40 Ha |
| Yield: | 60 hl / ha |
| Viticulture: | Organic manure, ploughing and herbicide in the summer if needed, rigorous tying up, de-budding and green harvest if necessary, controlled sanitary protection |
| Vinification: | Traditional with thermoregulation to 19° over 15 days in inox tanks |
| Ageing: | 6 to 18 month in inox |
| Degrees: | 12.5 ° |
| Organoleptic character: | A fruity and mineral wine |
| Serving suggestion: | Goes well with starters, cooked sea food, cooked meats and Burgundian snails |
| Serving temperature: | 10-12° |
| Ageing potential: | 3-5 years |