CHRISTOPHE ET FILS

GRAND VIN DE BOURGOGNE

CHABLIS Grand Cru
Blanchot

Description :

Vines : 40 years
Grappe Variety : Chardonnay
Soils / Subsoils : Kimmeridgian (flint, smoked), south/south-east exposure
Culture : Each plot is monitored according to the needs of the year. The soils are worked mechanically. A short size in double guyot folded on the same side and a ébourgeonnage to control the yield and thus to optimize the effect of the terroir.

Vinification & Breeding :

Vinification : Traditional fermentation in thermo-regulated stainless steel tanks and 40% in barrels, then 100% malolactic fermentation
Breeding : 18 months on lees in 40% oak barrels and assembly with the vats before bottling.

Tasting :

Description : Complex, fine nose, long on the palate, with its own terroir. Fresh, fine and elegant.
Aging potential : 6 à 8 years
Service temperature: 11-13°C
Mets / Vins pairings : Foie gras, seafood, crayfish, fish in sauce, white meat and cream poultry.

DOMAINE CHRISTOPHE ET FILS
SAS Sébastien CHRISTOPHE
FERME DES CARRIERES à FYE - 89800 CHABLIS – France
TEL / FAX :(+ 33) 03 86 55 23 10 - E-mail :domaine.christophe@wanadoo.fr
SIRET:48804605300010 - ACCISE :FR 00655 0 E 0003 - TVA :FR 92488046053