
CHRISTOPHE ET FILS

GRAND VIN DE BOURGOGNE



CHABLIS

Description :

Vines : 20 years

Grape variety : Chardonnay

Soils / Subsoils : Portlandian (limestone, chalk, ammonite fossils), and Kimmeridgian (flint, smoked)

Cultivation: reasoned control, each plot is monitored according to its needs of the year. The soils are worked mechanically. A short size in double guyot folded on the same side and a disbudding to control the yield and thus to optimize the effect of the terroir.

Vinification & Breeding:

Vinification: Traditional fermentation in thermo-regulated stainless steel tanks, then 100% malolactic fermentation.

Breeding: Stainless steel tank 9 months, with suspension of fine lees.

Tasting :

Description: Soft texture, empyreumatic aromas (flint, smoked)

Aging potential: 2 to 5 years

Service temperature: 11-13°C

Food/Wine pairing: starter, cold or grilled fish

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