

Vincent Sauvestre

Domaine Vincent Sauvestre Chablis

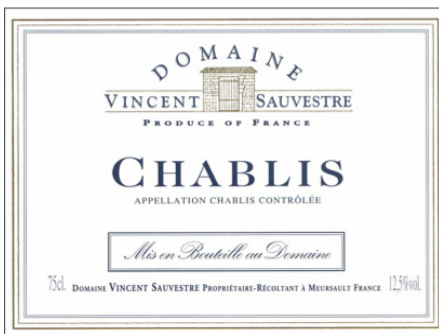
France - Burgundy

Chardonnay



The History

Originating from the steep hills surrounding the village of Chablis, the most northerly village in Burgundy, in the commune of La Chapelle Vaupelteigne. The vines are situated at the foot of the 1er Cru Beauroy vineyard. The more northerly latitude and the renowned Kimmeridgien marly/chalk soil contribute greatly to making the wines of Chablis unique from other Burgundy white wines.



The Wine

Made from 100% Chardonnay grapes. Low temperature alcoholic fermentation in stainless steel tanks. Malolactic fermentation also takes place in stainless steel tanks.



Tasting Notes

Attractive pale straw colour with typical crisp, citrus flavours which burst on the taste buds and long, mouth-filling fruit flavours which linger.



Food Pairing

Must be only slightly chilled so as not to hide the flavours. Ideal with all seafood and shellfish dishes and, surprisingly, soft cheeses. Because of the intense fruit flavours, this Chablis makes an excellent apéritif.

