

D O M A I N E

# GRIVOT & GOISOT

## Chablis

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### Appellation

Village appellation of Burgundy.

### Grape variety

100% Chardonnay.

### Vinification

Fermentation in thermo-regulated stainless steel vats, maturing for 10 months on fine lees, bottled by the estate.

### Vineyard management

Chablis-style Guyot pruning, with a density of 5500 vines per hectare with vines in controlled grassing.

### The vineyard

3 Hectares: with vines averaging between 20 to 40 years old.

### Tasting notes

Bright pale yellow color. The nose opens with pleasant notes of white flowers, meadow, and a mineral background. On the palate, the attack is frank, the evolution straight, fresh, lively. Mineral accents are enriched with a lemony dimension.

### Food pairing

It will pair nicely with veal stuffed puff pastries like "vol-au-vent", fish in sauce or local cheeses like soumaintrain.

### Aging potential

1 to 8 years.

### Serving temperature

12 to 15°C.



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