

CHABLIS 1ST CRU

CHABLIS



ABOUT THIS WINE

Chablis 1st Cru from VIG is a dry white wine with a golden color and aromas of white flowers. It pairs well with seafood and goat cheese. Vinified in stainless steel tanks, it offers a full and supple taste with floral notes. The wine has an aging potential of 3 to 8 years.

TASTING NOTES

Golden color with light green reflections, clear. Aromas of white flowers. Full and supple with floral notes.

VINIFICATION

Vinification in stainless steel and enamel tanks to preserve the freshness of the Chardonnay. Long aging on fine lees before bottling.

PRODUCER

VIG

GRAPES

100% Chardonnay

COUNTRY

France

COLOR

White

REGION

Burgundy

STYLE

Dry

CLASSIFICATION

1st Cru

AROMAS

White flowers

SOIL TYPE

Clay-limestone

PAIRINGS

Aperitif, Seafood, Goat cheese

SERVING TEMPERATURE (°C)

10°C to 12°C