

MAISON CASTEL

· FRANCE ·

AOC Chablis

Origin

The Chablis AOC is part of Burgundy, one of the most prestigious wine regions in France. This AOC produces only white wines from the Chardonnay grape variety. The appellation's mainly limestone soil and cool climate result in mineral, aromatic wines.



Vinification

Following a pneumatic pressing, a short pre-fermentation maceration takes place. The vinification is then carried out in stainless steel vats at a medium temperature. Ageing on the lees, along with « bâtonnage » (stirring up of the lees), brings the smoothness and minerality of the Chardonnay to the fore.



Appearance: Slightly golden hue with green tints

Nose: Notes of citrus and pears with mineral overtones

Palate: Freshness and power



Serving between 11-13°C
Best enjoyed within 2-3 years



As an aperitif or paired with seafood, fish or white meats in a sauce or stew



Gilt-headed bream in lemon