

# AOC CHABLIS

“ With this AOC Chablis, Maison Castel demonstrates its expertise and French savoir-faire, working in partnership with prestigious estates to create a wine that is perfectly balanced. This elegant wine and its mineral profile will be appreciated by wine enthusiasts looking for finesse and complexity.”

Cédric Jenin - Winemaker



Residual sugars 2g/L



## PRECISE QUALITY MANAGEMENT

The Chablis appellation is in **Burgundy**, one of France's most prestigious wine regions. Only white wines from **Chardonnay** grapes are made in this appellation whose mainly limestone soils and cool climate result in wines of **great purity and complexity**.



## MAISON CASTEL KNOW-HOW

Maison Castel works hand-in-hand with an **HVE-certified** grower whose clay-limestone vineyards have good exposure, and the presence of many older vines (more than 40 years old) brings structure and concentration to this wine. The Maison Castel teams closely follow the **traditional vinification** process: direct pressing, settling, fermentation at controlled temperature (18-20°C), followed by malolactic fermentation and lees ageing to bring out the **roundness and minerality** of the Chardonnay grapes. Blending is done in the spring.



Pale gold robe, bright and clear with green hints



Subtle citrus fruit aromas develop into intense minerality, floral notes and white fruit



Mouth-filling, fresh and elegant, with excellent fruit and attractive minerality. Fresh, fruit-forward finish



Enjoy as an aperitif, with seafood, fish or white meat served with sauce. An ideal pairing would be sea bream with lemon



Serve at 11 - 13°C



Can be aged for up to 3 years