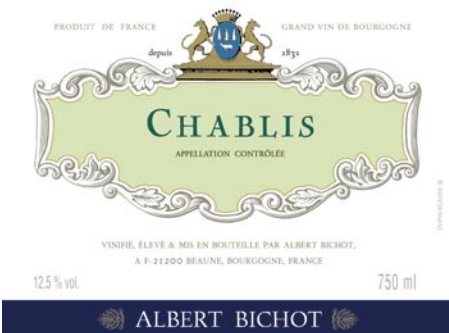




## Chablis



### COLOUR

It has a fairly pale, very green gold colour.

### NOSE

Very Fresh, it has typical mineral and apple fruit.

### PALATE

Quite fleshy, it has verve and a good body.

### GASTRONOMICAL SUGGESTIONS

Served between 10 and 12°C, it will make a good aperitif or go well with oysters and good charcuterie.

### CONSERVATION

From 2006 to 2009.

### KEY DATES OF VINTAGE

Maturation time : 6 months.

Bottled : March 2006.

*Tasted on March 16<sup>th</sup>, 2006*

