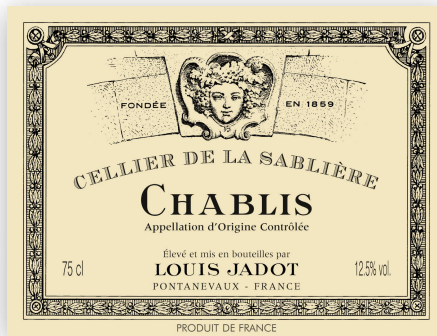
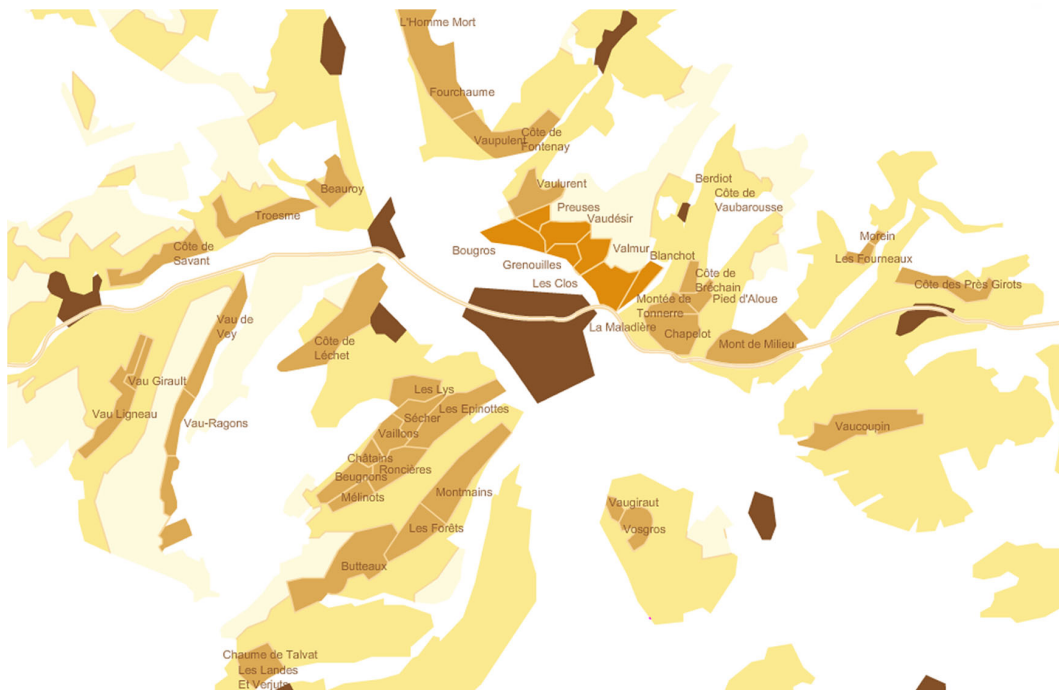


## CHABLIS CELLIER DE LA SABLIERÈRE



Chablisien  
Appellation Village  
White  
Chardonnay



### Vineyards situation

Chablis is located in the northern part of Burgundy, half way between Dijon and Paris.

### Characteristics

The continental climate (very cold in winter and hot in the summer with frosts in spring) and the marly limestone soils combine to mould the unique character of Chablis wines.

About 3 525 hectares are planted (including 856 ha of Premiers and Grands crus) with 100% Chardonnay grapes.

### Wine making

The must is fermented and stored in stainless steel vats during 9 to 12 months before bottling.

### Winemaker's comments / Gastronomy

The Louis Jadot Chablis has a very nice golden yellow colour. It is a very fresh wine.

It should be served chilled, with oysters, charcuterie and fried fish. It also matches very well goat cheese.

### Preservation

This wine will be at its best when drunk young and fresh - up to 5 years - if kept in good conditions.