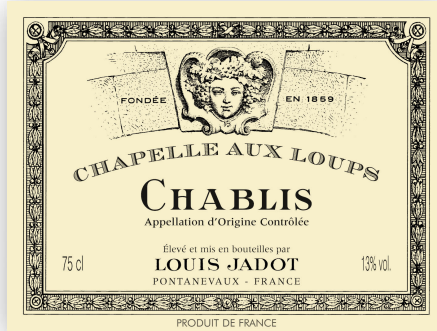
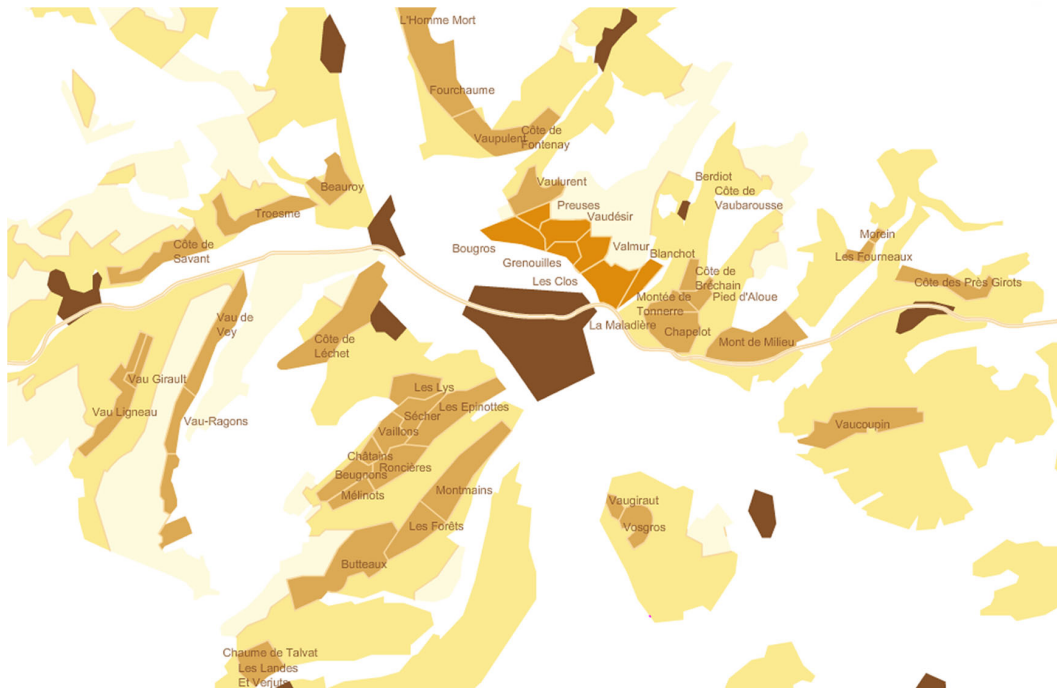


CHABLIS CHAPELLE AUX LOUPS



Chablisien
Appellation Village
White
Chardonnay



Vineyards situation

Chablis is one of the largest vineyard areas of Burgundy (over 4 500 hectares), located in the northwest of the Côte d'Or. It covers 20 villages around the town of Chablis and produces only white wines.

Characteristics

The climate in Chablis is continental: very cold in winter and hot in summer with frosts in spring.

The subsoil in Chablis is known as Kimmeridgean.

The Kimmeridgean is a geological age in the Upper Jurassic epoch, around 150 million years ago. In Chablis, one finds subsoils of gray marl which alternate with bands of limestone, sometimes very rich in fossils of *Exogyra virgula*, a small, comma-shaped oyster that is characteristic of the marl from the Middle and Upper Kimmeridgean.

It is in this very particular subsoil, which in places breaks the surface, that the wines of Chablis draw their unique character.

Wine making

This wine is fermented in stainless steel tanks.

Winemaker's comments / Gastronomy

The Chablis Chapelle aux Loups is a limpid and fresh wine, with great minerality.

It may be served chilled with terrines, shellfish, goat cheese etc ...

Preservation

The aging potential is 5 years and more but this wine is very pleasant when drunk young.