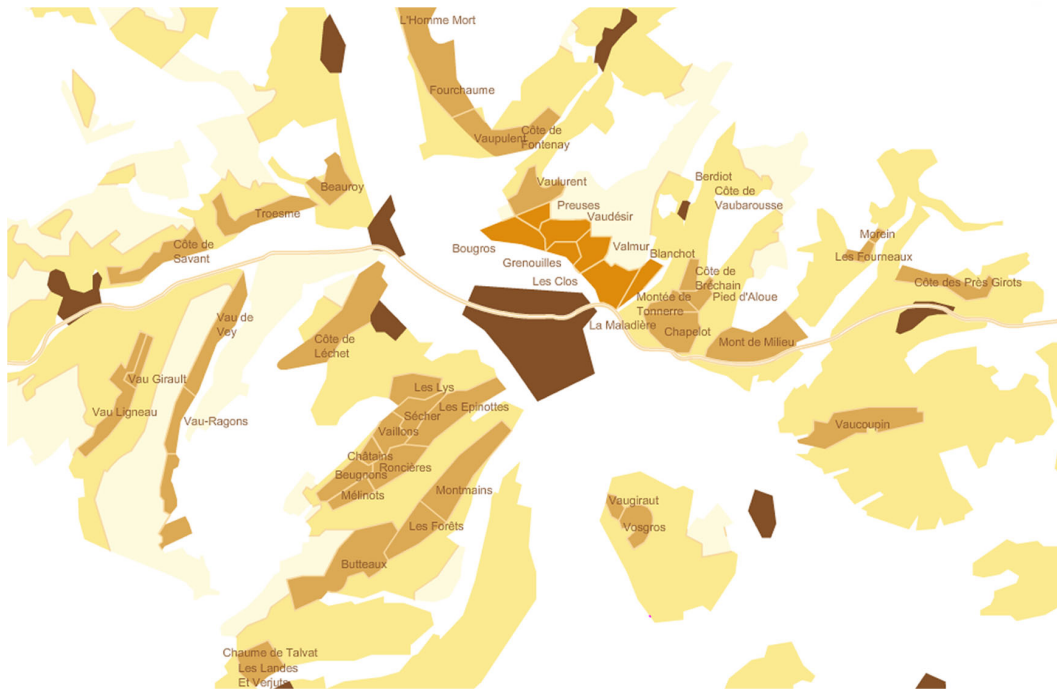


Chablisien

Premier Cru

White

100% Chardonnay grapes



Vineyards situation

Chablis is in the northern part of Burgundy, half way between Dijon and Paris. 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 3500 hectares are planted (including 856 ha of Premiers and Grands crus) with 100% Chardonnay grapes.

Characteristics

7 "climats" can be called Grand Cru in Chablis : Preuses, Bougros, Les Clos, Grenouilles, Blanchot, Valmur and Vaudésir. Those vineyards are all situated on the right side of Le Serein river, on the hill. This situation gives a strong and full-bodied character to the wine.

Wine making

This wine is fermented in wooden barrels like all our Grands Crus from the Côte d'Or area, and then aged in barrels during 18 months before bottling.

Winemaker's comments / Gastronomy

The Louis Jadot Chablis Preuses Grand Cru has powerful, distinguished and complex aromas (acacia, honeysuckle while young). In the mouth, it is a strong, structured and full-bodied wine with a lingering finish.

It will be perfect with « haute cuisine » : fish in sauce, white meats and poultry in creamed sauce or even foie gras.

Preservation

This wine can be drunk quite young (4-5 years) but can also age easily up to 10-15 years in very good conditions of temperature and humidity.