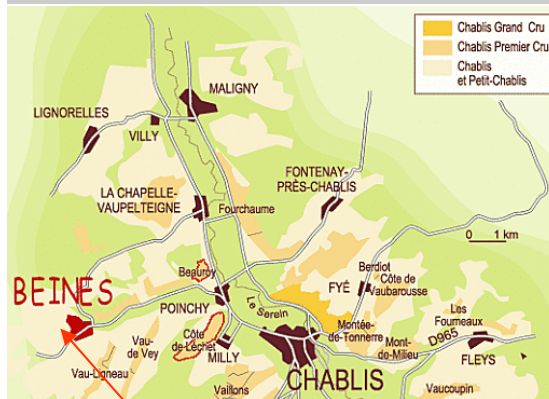


DOMAINE DE PERDRYCOURT



CHABLIS Cuvée Éléance

100% Chardonnay



VINEYARD: old vines of 60 years. South-West exposure, on the village of Beines.

TERROIR:
Kimmeridgian marl slopes.

VINIFICATION: mechanical harvest. Alcohol fermentation in stainless-steel tanks during 1 or 2 weeks. Malolactic fermentation in December before the ageing on lees with regular stirring and pumping over of the must to lend richness. Bottling on spring.

TASTING: round and full-bodied in the mouth, notes of dried fruits and grapefruit. To drink one or two years after bottling and to keep 5 to 8 years.

ACCOMPANYING: Serve as an aperitif, on seafood, scallop, fish, snails, shrimp or cheese ...

SERVICE TEMPERATURE:
10 -12°C

AWARDS :
Concours de Mâcon, parution dans 'Bourgogne Aujourd'hui' 2014, 1 étoile au Guide Hachette 2014, Tastevinage, Burgondia d'Or, Féminalise, Concours des Vignerons indépendants.

