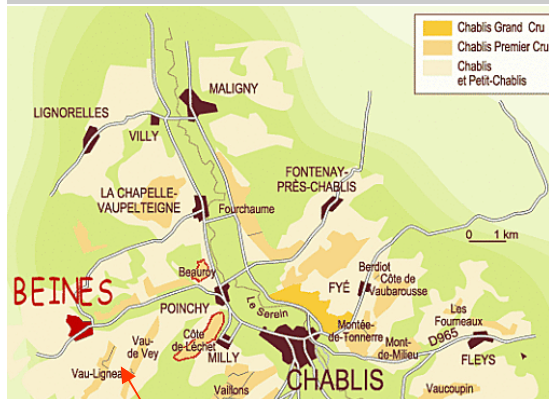


DOMAINE DE PERDRYCOURT



CHABLIS

100% Chardonnay



VINEYARD: vines situated on Beines village, in the Valley of “Vau de Longue”. West exposure.

TERROIR:
Kimméridgien marl slopes.

VINIFICATION: mechanical harvest. Alcoholic fermentation in stainless-steel tanks during 1 or 2 weeks. Malolactic fermentation in December, before the ageing on lees, for the bottling of the first Cuvée in February.

TASTING: fruity nose, fresh mouth with yellow fruits such as peach or apricot, and a beautiful minerality. To drink one or two years after the bottling, and to keep 5 to 6 years.

ACCOMPANYING: Serve as an aperitif or with seafood, scallop, prawns, snails. Also perfect with white meats or cheese.

SERVICE TEMPERATURE:
10 -12°C

AWARDS:
Tastevinage, Féminalise,
90 points / 100 dans le guide anglais de Robert Parker.

