



1678 - BOURGOGNE

HERVÉ KERLANN

Chablis

Citrus & minerality

The Vineyard

Annual production 6 000 – 8 000 bottles

Grape variety Chardonnay

Soil Kimmeridgian limestone

Average Vine Age 30 years

Winemaking

Traditional vinification. Pressing, cold settling, fermentation at 18°C in stainless steel tanks with a controlled temperature.

Ageing In stainless steel tanks with one pumping over of the lees to nourish the typicity of the Chablis. Complete malolactic fermentation. Soft filtration before bottling.

Tasting Note

Color Pale yellow color and green glints **Nose** Floral nose and citrus fruits notes **Taste** This wine offers lemon skins and minerality with a lively finish which reveals so well the typicity of Chablis.

Food matching Shellfish - seafood – charcuterie

Serving Temperature 10 – 12 °

A perfect representation of Chablis typicity

