

## Chablis Grand Cru "Blanchot" 2012



**Grape-variety :** Chardonnay.

**Geology & Soils :** Marls and calcareous clayey from the kimmeridgien period.

**Vignes :** 41 years. 0.91 ha. 51 hl / ha. Double cane Guyot pruning.

**Vinification :** 100% hand harvested. Static settling. Fermentations and maturing in stainless steel tanks. Malolactic fermentation completed. Clarification by racking and fining agent, 1 filtration.

**Analysis :**

Alcohol:	12,97 vol.
Acidity:	3,35 g/l.
Sugar:	2,10 g/l.

**Evolution :** To taste from 2014 to 2022.

**Service :** Lobster, fish (pike perch), poultry.  
Serve between 12-14°C.

**Tasting :** The robe is a golden yellow with grey reflections. The nose is fine and elegant with delicate notes of white fruit (pear).

The mouth is rich and round with elegant floral notes. An excellent balance with a generous mineral finish.