

CHABLIS 2023

DOMAINE



PAGNIER

For several generations, the PAGNIER estate has been producing authentic wines, from Petit Chablis to Chablis 1er Cru, with respect for the Terroir, the People, and the Know-How.



Identification

Appellation: AOC Chablis

Production Area: Yonne – Burgundy – France

Grape Variety: Chardonnay

Category : Dry White Wine

Vineyard

Location: West of Beru.

Soil: Clay-limestone soil, of the Kimmeridgian type.

Exposure: South

Planting Density: 7,000 vines per hectare.

Year of Planting: From 2016 to 2018.

Management: Sustainable viticulture (HVE certification). Soil work through regular plowing.

Vinification

Pneumatic pressing. Static settling for 12 to 24 hours. Alcoholic and malolactic fermentation in thermoregulated stainless steel tanks. Fining and tangential filtration. Aging on lees for 8-10 months.

Tasting

Yellow color with silver reflections. A delicate nose. Mineral notes dominate, with chalk and flint profiles. Fresh almond and citrus notes add complexity. Round attack with a light, well-integrated mineral acidity. The finish is rich and buttery, providing great length.

Food Pairing Suggestions

Fish, poultry, aged cheese, andouillette. Serve between 10°C and 12°C..

Aging Potential: Up to 5 years

Alcohol Content: 13,5

