

CHABLIS
VIEILLES VIGNES
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 (Old vine designation)

Production Area: Yonne – Burgundy – France

Grape Variety: Chardonnay

Category : Dry White Wine

Vineyard

Location: Around the village of Beru and Fleys.

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

Exposure: South-East and North-West

Planting Density: 5,500 vines per hectare.

Planting density: 1961/1962

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

Pale yellow color. The nose is mineral with oyster shell and iodine notes, complemented by acacia and exotic fruit aromas. Round attack, transitioning to a tangy freshness, with a saline, persistent finish.

Food Pairing Suggestions

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

Aging Potential: Up to 5 years

Alcohol Content: 13%

