

CHABLIS L’AFFUTÉE 2022

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

Vignoble

Localisation : South of Beru.

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

Exposure: South/South-East

Planting Density: 5,500 vines per hectare.

Planting density: From 1988 to 1992.

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, 20% aged in oak barrels.

Tasting

Pale yellow color. The nose offers a beautiful minerality, with woody notes and ripe fruit aromas complementing the profile. Round attack, transitioning into a persistent vanilla freshness.

Food Pairing Suggestions

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

Aging Potential: Up to 5 years

Alcohol Content: 12.5%

