



CHABLIS

THE APPELLATION

Chablis

The Chablis of L&C POITOUT comes from Jurassic soils. Composed of a multitude of marine organisms, the subsoil has two geological strata: to the south of the vineyard, the Kimmeridgian. To the North, the Portlandian. Rich in grey marl, the soil also abounds in very rich limestone banks. A unique typicity which offers purity, finesse and minerality to the wine of Chablis.

THE VINEYARD

This CHABLIS comes from a mosaic of plots of land spread out on either side of the Serein Valley. The vines, planted on slight slopes, benefit from a favorable exposure from West to East.

WINEMAKING STYLE

The juice benefits from a static settling until an optimal turbidity is obtained. The alcoholic fermentation is rapid and the malolactic fermentation complete. It is aged in thermo-regulated vats at the Chai L&C Poitout in the heart of Chablis. Like all the Chardonnays of the Domaine, it is aged without barrels in order to highlight only the values of its terroir.

TASTING NOTES

This Chablis has a real personality, reflecting the typicality of L&C Poitout wines. Under its pale gold color, it expresses a very fresh, lively and mineral nose. Notes of flint and acacia combine perfectly with a great freshness. On the palate, a drum-beat attack delivers smooth and complex aromas supported by a final of great minerality.

THE OPINION OF LOUIS AND CATHERINE

This is an authentic Chablis to match with baked fish, crabs, gambas, poultry blanquette or Comté cheese.



EXCESSIVE DRINKING MAY DAMAGE YOUR HEALTH,
DRINK WITH MODERATION.