



GAEC BLONDEAU
6 B rue des Coteaux Fleuris
89800 Maligny- France

All our vineyards are located in our village of Maligny
Situating right side of the Serein



-  **Exposition** : South-West
-  **Soil** : Limestone with a steep slope
-  **Superficie** : 36 Ares 50
-  **Grape Variety** : 100 % Chardonnay
-  Dry White Wine **made from hand-harvested grapes**

Every parcel is harvested, pressed and vinified separately

We use natural yeasts to further the natural expression of the soil flavours

Vinification is done in temperature-controlled stainless steel vats with an average ageing of 12 to 18 months

Chablis 1er Cru Homme Mort is one of the 4 localities that make the 1er Cru Fourchaume, it is located the most northerly of the "Fourchaume" on very calcareous soils with a steep slope
Vinified separately, the 1er Cru Homme Mort particularly develops the mineral character drawn from the roots of our soil, rich in fossilized sediments typical of our terroir

2022 vintage has a powerful development between fruity and gourmet aromas

The wines are rich and balanced

Chablis 1er Cru Homme Mort is a wine that can be drunk young but can also be kept for up to 5 years and beyond

It goes well with seafood and shellfish. Its minerality will enhance the taste of your Burgundy snails



To be kept between 12 °C and 14°C