






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



-  **Exposition** : South
-  **Soil** : Superficial clay-limestone (little clay with a high proportion of limestone)
-  **Acreage** : 3 Hectares 50
-  **Grape Variety** : 100 % Chardonnay
-  **Dry White Wine**

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 has a fresh, lively and mineral nose
The mouth develops aromas of white fruits, sometimes of mushroom and undergrowth
These aromas keep their freshness in the mouth for a long time, the minerality reinforces the length of its aromas
2021 vintage is the result of a rainy year. A part of the harvest was cut off due to the frost during the spring. This results in wines with more tension and a great expression of the minerality typical of Chablis wines

Chablis is a wine that can be drunk young but can also be kept for 3 to 5 years
It goes well with fish or poultry terrines as well as grilled or poached fishes
It also goes wonderfully with exotic cuisine as well as cheeses such as goat's cheese



To be kept between 12 °C and 14°C