



Chablis

old vines

Domaine Régis Fèvre, winemakers in Chablis



Fresh et mineral



Chardonnay



Store in a cool cellar



Serve between 50 and 54°F



Andouillette sausage on the grill, *brie de meaux* cheese, frog legs with garlic and parsley



A wine for special occasions, to serve proudly, whether for an intimate dinner for two, or a memorable meal with friends and family. Stimulates the taste buds.

Alcohol abuse is dangerous for your health, consume in moderation.



Vignoble Dampt

Emmanuel Dampt,
winemaker in Chablis

About the *terroir*

The Chablisien shows its true character in its whites. Chablis is renowned the world over for its freshness; it is also the sign of a sure value in France. Vines here grow on soils containing marine fossils, the Chablisien *terroir* resulting from limestone sedimentary deposits (marine shells, oysters) creates its unique mineral, iodized expression. The great Chablisien terroirs have purity and very good aging potential and are capable of developing astonishing aromatic complexity.



Cultivation: This major estate in the Tonnerrois area manages its vines through sustainable agriculture, with traditional plowing and pruning. This vintage comes from vines aged 45 to 75 years old planted on Kimmeridgian limestone.

Vinification : The grapes are pressed; the must is vinified slowly then aged in vats for 5 months to preserve the fruit's brightness and highlight the minerality of the *terroir*.