

# A.O.P. CHABLIS

## CARRIÈRES DES BUTTEAUX



**GRAPE VARIETY** 100% Chardonnay

### TERROIR

Soil : hard brown limestone, rock with oyster deposits.

Altitude : 230 metres.

Vines aged over 20 years on average.

### WINE MAKING

Slow pressing at harvest, followed by fermentation for 10 to 15 days at a temperature maintained between 15°C and 20°C to preserve the aromas.

Aged in stainless steel vats to preserve freshness.

**ALCOHOL CONTENT** 13% vol.

### TASTING NOTES



Pale gold colour.



Fresh, lively and mineral nose.



Wide range of aromas, with notes of flint, green apple, lemon, undergrowth and mushroom. There are also notes of lime blossom and mint, acacia and liquorice.

### FOOD AND WINE PAIRINGS

Raw or cooked seafood, smoked fish, sushi and maki.

They also go very well with white meats and poultry in creamy sauces, curries and goat's cheeses.

Ageing potential : 5 to 7 years

Serving temperature : 13° to 15°C

### PACKAGING

Bottle : Burgundy shape 750 ml

Naturel cork

Case of 12 bottles