



Grapes

100% Chardonnay

Region/Appellation

Chablis

Alcohol by volume

13%

Residual Sugar

less than 2 g/l

pH

3.29

Total Acidity

6.97 g/l

Drinking Window

2025 - 2040

Tasting Guide



Tasting note printed

15/07/2025

Chablis Preuses Grand Cru

2021 6x75cl

Winemaker Notes

Strong structure and complex flavours make this wine a perfect candidate for ageing to unveil its characters.

Vineyard

7 climats can be called Grand Cru in Chablis : Preuses, Bougros, Les Clos, Grenouilles, Blanchot, Valmur and Vaudésir. Those vineyards are all situated on the right side of Le Serein river, on the hill. This situation gives a strong and full-bodied character to the wine.

Winemaking

After a soft pressing, part of the juice is fermented in "double barrels" of 406 litres produced by our cooperage Cadus. The other part is vinified and aged in stainless steel vats. Ageing usually lasts 15 to 18 months on fine lees before bottling.

Food match

Perfect with crab, scallops, grilled fish or poached salmon.

