

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



Medium

Swe

Tasting note printed 09/11/2025

Chablis Preuses Grand Cru 2021 6x75cl

Winemaker Notes

Strong structrue 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.

