



MAISON
Albert Brenot

DEPUIS 1849



Geographically isolated from the other vineyards in Burgundy; this area possesses a singularity, which comes from the originality of its ground and its geographical localisation.



Chardonnay



Traditional. Controlled temperatures of the musts. Racking of the musts. Alcoholic and malolactic fermentation.



The ageing is systematically done in stainless vats during 8 months.



Calcareous marls and sedimentary soils

TASTING

Behind its pretty pale gold dress with some crystal green reflects, the nose of this Chablis seduces by its fineness and its aromatic and elegant personality. On the palate we feel the fresh notes of citrus and lime. Roundness and finesse, elegance and persistence on the palate make it at once a gourmet and elegant wine. It is also lively and fresh.



To drink young or to keep 3-4 years.
Temperature of service: 11-13°C.



This Chablis is best suited to accompany all shellfishes and fishes. This is obviously an excellent aperitif. It will go well with a slice of bread with goat cheese or a terrine of fish. But also some marinated raw salmon or fresh grilled prawns.