

Joseph Drouhin

Chablis Half 2023



TASTING NOTE

Elegant Chablis, herbaceous on the nose, fresh-washed with citrus, particularly lemon and grapefruit, in the mouth, all emphasised by a sprinkling of salt.

VINIFICATION

After being harvested by hand the pressing is very slow to respect the fruit. Ageing is in older oak barrels for 12 months.

FOOD MATCHING

A great pairing with chilli crab linguine, trout rillettes with fresh herbs or shellfish.

SIZE	37.5cl
VINTAGE	2023
ABV	12.5%
GRAPE VARIETIES	Chardonnay (100%)
CLOSURE	Natural Cork
SKU CODE	H7170623
EXPRESSION	White, Crisp, Dry and Refreshing
COUNTRY	France
REGION	Burgundy
ALLERGENS	Sulphur
CLOSURE	Natural Cork
PH	3.17
TOTAL ACIDITY	3.6g/l Tartaric
RESIDUAL SUGAR	1.1g/l
SKU	H7170623