



CHABLIS BOVIER



With traditional technique the grapes are harvested at optimum maturity. Fermentation at a low temperature (about 20 ° C). Wine is quickly racked, filtered and bottled to retain the richness of flavors.

Color: Pale yellow, shiny.

Bouquet: Floral and mineral flavors and a subtle flavor of milk.

Taste: Fresh and balanced with a complex finish and subtle notes of nuts and dried fruits.

recommendations: This wine will match perfectly with fish, white meat or goat cheese.

Serving temperature: 10°C