



Bourgogne CHABLIS

Grape: 100% Chardonnay.

Location: Northern Burgundy.

Soil: Story.

Tasting notes:

COLOUR: straw yellow with green reflections.

BOUQUET: floral aromas with a hint of fruit, lightly smoked, great intensity.

BODY: well-balanced and smooth, slightly buttery with a bright, fresh finish.

Wine & Dine: recipes with scallops, fish in sauce.

Serving Temperature: 10-12°C.

Cellar life: 2 to 3 years.

Safra 2013. Aeroporto de Lisboa/PT em 08/11/2015.