PAUL AEGERTER
GRANDS VINS DE BOURGOGNE

# CHABLIS
## - LES OPALES -




### GRAPE VARIETY
Chardonnay

### TERROIR
Chablis produces exclusively white wines. The unique subsoils provide the wines with freshness, purity and typical mineral and iodized notes. Soil: Kimmeridgian - gray marl alternating with limestone beds very rich in fossils.

### VINIFICATION
Once the grapes are harvested by hand, they are pressed then placed in demi-muids to be vinified. The aging is done in demi-muids of two wines for a period of 8 to 10 months.

### TASTING NOTES
Delicate nose opening on white and dried fruits with a touch of butter and honey. On the attack, the freshness is supported by substance. A wine with generosity.

### FOOD & WINE PAIRINGS
Oysters, Chablis andouillette sausage, white asparagus, goat and Comté cheeses.

### AGEING POTENTIAL
3 to 5 years.

### SERVING TEMPERATURE
Between 10° and 11°C.

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