

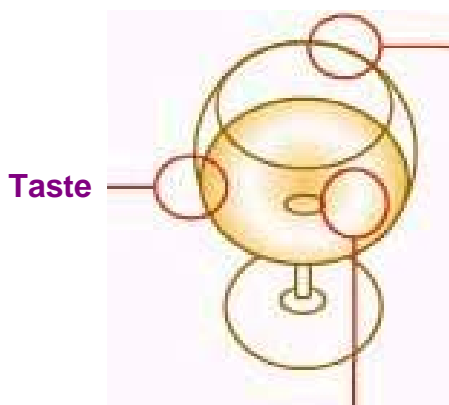


CHABLIS

CUVÉE VIEILLES VIGNES

Grape Variety:	Chardonnay
Age of the vines:	45 - 70 years
Soil:	Kimméridgian limestone
Vinification:	Traditional method in oak casks
Aged:	In new oaks barrels, with wood split to a turn
Ageing:	From 5 to 10 years or more depending on the vintage

Tasting



Nose

Appearance: Pale light gold in colour with slight greenish glints. Bright, luminous and limpid.

Nose: Shows instantly both maturity and freshness in an explosion of flowers and fruit. The floral notes of menthol, acacias and citronella mingle with grapefruit, butterscotch and freshly baked buns.

Appearance

Taste: Powerful with pretty, harmonious mellowness, perfectly supported by its frank yet un-aggressive liveliness. The long finish prolongs the pleasure with a pronounced mineral presence enhanced by a delicate hint of wood.

Matching wine with food:

Perfect accompaniment to fish, seafood, lamb, sweet breads, cheeses and ice cream.

Serving temperature:

10-12° as an aperitif or just for pleasure, 12-14° if it is to accompany a meal.

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