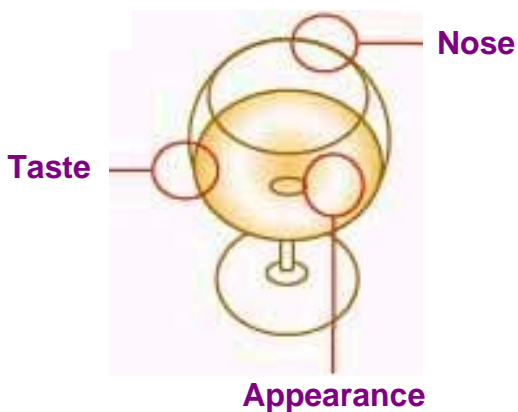




CHABLIS

Grape Variety:	Chardonnay
Age of the vines:	20-40 years
Soil:	Kimméridgian limestone
Vinification:	Traditional, in temperature-controlled vats
Aged:	In temperature controlled tanks
Ageing:	From 5 to 10 years or more depending on the vintage

Tasting



Appearance: Pale gold with greenish glints. Bright, luminous and limpid.

Nose: Rich and ripe, first full of flowers then going on to reveal its fruity aromas with sweet, mild scents.

Taste: Very powerful with a pronounced mineral character that enhances the fruit and fine vegetal flavours.
Its mellowness harmonizes perfectly with its vivacity on a solid structure that illustrates perfectly the special nature of the wine.

Matching wine with food:

Perfect accompaniment to fish, seafood, pork, matured cheese, fruit tarts.

Serving temperature:

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

GREENWOOD

FINE WINE

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