



Chablis Blanchot Grand Cru 2020 6x75cl

Grapes
100% Chardonnay

Region/Appellation
Chablis

Alcohol by volume
13.00%

Residual Sugar
less than 2 g/l

pH
3.3

Total Acidity
6.22 g/l

Tasting Guide



Tasting note printed
23/12/2024

Winemaker Notes

This very elegant Chablis is bursting with white flowers and stone fruits aromas. Round and subtle on the palate, this wine has a long finish with a stony character and a fresh acidity that leaves you wanting more.

Vineyard

7 climats can be called Grand Cru in Chablis : Preuses, Bougros, Les Clos, Grenouilles, Blanchot, Valmur and Vaudésir. Those vineyards are all situated on the right side of Le Serein river, on the hill. This situation gives a strong and full-bodied character to the wine.

Winemaking

This very elegant Chablis is bursting with white flowers and stone fruit aromas. Round and subtle on the palate, this wine has a long finish with a stony character and a fresh acidity that leaves you wanting more.

Vintage

A vintage of excellent quality, which started early thanks to a warm spring and early summer, with some very hot weather in July and August. Pinot Noir in particular had small berries, but beautifully concentrated and Chardonnay managed to hold its acidity.

Food match

Grilled and Roasted White Meats

Crab, scallops or poached salmon

