



## CHABLIS ARCHIVES

Burgundy, France

Domaine des Pérégrins



[www.domainedesperegrins.com](http://www.domainedesperegrins.com)

### Method & Production

The Chardonnay grapes are hand-harvested in mid-September. Alcoholic and malolactic fermentation in thermoregulated stainless steel tanks, using indigenous yeast. After which the wine is aged on the lees for 2 months and a further 8 months in stainless steel. 6 months in bottle before release.

### Food Matching

As an aperitif, as a starter with scallops, or as a main course with white fish, lean poultry or dishes based on puff pastry and mushrooms.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
<b>White Wine</b>										
EM0121	Chablis Archives	Chardonnay	2021	12.5%	Cork	6x0.75lt	No	No	Yes	No