



CHABLIS - ORGANIC

Burgundy, France

Vincent Wengier



www.chablis-wengier.fr

Method & Production

Alcoholic and malolactic fermentation in stainless steel. Maturation on the fine lees for 1 year before bottling.

Tasting Notes

Bright gold color. Floral notes of blossom and hawthorn, are joined by white fruits and delicate minerality. Well-rounded, fresh, and enveloping palate with good concentration.

Food Matching

White meat and fish with butter-based sauces.

| Code | Label name | Grape variety | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan | Natural |
|-------------------|-------------------|---------------|---------|---------|--------------|-----------|---------|------------|-------|---------|
| White Wine | | | | | | | | | | |
| VW0325 | Chablis - Organic | Chardonnay | 2025 | 13.0% | Cork | 6x0.75lt | Yes | No | Yes | No |