



CHABLIS

Burgundy, France

Eléonore Moreau

www.chablis-eleonoremoreau.fr

Method & Production

The Chardonnay grapes are harvested in mid-September, exclusively from the village of Poilly sur Serein. Alcoholic and malolactic fermentation in thermoregulated stainless steel tanks. After which the wine is aged on the lees for 10 months before bottling.

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
White Wine										
EM0120	Chablis	Chardonnay	2020	13.0%	Cork	6X0.75lt	No	No	No	No