



CHABLIS PÉRÉGRINATIONS

Burgundy, France

Eléonore Moreau

www.chablis-eleonoremoreau.fr

Method & Production

A small experiment of 2000 bottles. The Chardonnay grapes are hand-harvested in mid-September, from Vaucormes and Beauregard. Alcoholic and malolactic fermentation in thermoregulated stainless steel tanks using indigenous yeasts. After which the wine is aged on the lees for 12 months before bottling.

Tasting Notes

Bright and vibrant with ripe yellow fruit. Lovely minerality. Very well-rounded and shows finesse. Extended lees contact brings depth and concentration to the wine.

Food Matching

As a starter or as a main course with white fish, lean poultry or dishes with puff pastry and mushrooms. Also excellent with goat's cheese or Comté cheese.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
White Wine										
EM0219	Chablis Pérégriations	Chardonnay	2019	13.0%	Cork	6X0.75lt	No	No	No	No