



CHABLIS

Burgundy, France

Vincent Wenger



[www.chablis-wengier.fr](http://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										
VW0322	Chablis	Chardonnay	2022	13.0%	Cork	6X0.75lt	No	No	Yes	No