

## DOMAINE DE VIRVANE, AOC CHABLIS



**GRAPES:**  
Chardonnay

**D.O.:** Burgundy

**THE TERROIR**

Limestone soil mixed with clay (part of Jurassic and Kimmeridgian stage).

**WINEMAKING:**

Traditional with alcoholic and malolactic fermentation and control of temperature to 20-22°C. Ageing on thin lees for 12 months in stainless-steel tanks.

**TASTING NOTES:**

**Color:** Pale gold with green shades

**Nose:** Powerful, iodine and fresh. Floral and mineral with notes of fresh almond and nut, citrus fruits and white flowers.

**Palet:** Fleshy attack, balanced. More nervous finish with sour and peach flavours that enhance the minerality of this wine.

**Food Pairing:** Fish terrines, poultry, grilled fish, oysters, cheeses such as goat, beaufort, comté etc.

