



# DOMAINE FERRARI

## AOP CHABLIS

### VINEYARD

Situated on Kimmeridgian clay-limestone soil, the fifty-year-old vines grow in a terroir where the winters are long and harsh and the springs are marked by the vagaries of the weather, followed by hot, sunny summers.

### WINEMAKING

Hand-harvested with rigorous plot selection. Fermented semi-carbonically and traditionally for 6 to 9 days with temperature control.

### AGEING

10 months in stainless steel tanks.

### TASTING NOTES

Pale gold colour, limpid and brilliant. Aromas of white flowers and exotic fruit. Fresh, lively acidity on the palate with a mineral finish.



#### GRAPE VARIETY

100% Chardonnay



#### FOOD PAIRING

Aperitifs, Shellfish, Fish, Winter cheeses



#### TEMP

10 - 12°C



#### AGEING POTENTIAL

3 to 5 years

