



DOMAINE DES HÂTES

AOP CHABLIS

VINEYARD

The vines are around 30 years old and are planted in clay-limestone on Kimmeridgian soil.

WINEMAKING

Hand harvested with carefully selected for quality. Soft pressing followed by 15 days of fermentation in stainless steel vats to preserve the freshness and minerality of the wine.

AGEING

12 months in stainless steel tank.

TASTING NOTES

White gold in colour, this cuvée has an expressive freshness and fruity notes. It is characterised by citrus and white flesh fruits notes. Long and persistent finish.



GRAPE VARIETY

100% Chardonnay - Still white wine



FOOD PAIRING

Aperitif, Oyster, Goat cheese, Smoked fish



TEMP
10 - 12°C



AGEING POTENTIAL
5 years

