

CHABLIS 2016



UPC# 0 89832 92078 6
12pk | 750ml



A GREAT FAMILY TRADITION

Our traditional family-owned Wine House is located in the beautiful village of Santenay in the south of the Cote de Beaune since 1860. The skills and know-how at Prosper Maufoux have been at the service of a wide range of Burgundian appellations. Since then, we have sourced grapes and aged wines amongst the best climates of Burgundy with the aim to honor the Burgundian terroir expression.

VITICULTURAL The skills and know-how at Prosper Maufoux have been at the service of a wide range of Burgundian appellations since 1860. Whether they are regional appellations or Grand Crus, the firm remains equally exacting in terms of vine tending techniques, grape quality, vinification and maturing; always aiming at getting the very best from each terroir.

VINIFICATION The grapes are gently pressed and the juice is clarified at low temperature to preserve its freshness. Alcoholic and malolactic fermentations take place in a temperature-controlled stainless steel vat. This is followed by ageing on fine lees in a stainless steel vat for 10 months.

APPELLATION: AOC Chablis

VARIETAL: 100% Chardonnay

AGEING POTENTIAL: 4-5 years

ALCOHOL: 12.5%

COLOR: Pale gold color

AROMA: A sustained nose with flinty and stony notes.

FLAVOR: Elegant with aromas and flavors of white stone fruit & minerals supported by citrusy acidity.

FOOD PAIRING: Poultry, roasted fish and dishes featuring cream sauces and softer cheeses. Serve between 10 and 11°C.



Winesellers, Ltd.