GÉRARD TREMBLAY

CHABLIS PREMIER CRU 'BEAUROY'



Aromas of fragrant hazelnut, wild honey, and lemon curd. Powerful and nuanced on the palate with bright acidity to balance. Flavors of brioche are tempered with a saline, white stone minerality.

Color: White

Area of Production: Burgundy, France

Appellation: Chablis
Varietals: Chardonnay
Soil: Kimmeridgian

Age of Vines: 19 years

Farming Practices: Sustainable
Fermentation: Stainless steel
Malolactic Fermentation: Yes

Aging: 6 months in a combination of stainless steel and 20%

oak

