GÉRARD TREMBLAY

CHABLIS 1ER CRU 'CÔTES DU LECHET'



Aromas of smoke, pineapple, and slate on the nose. On the palate, it is rich and warm with bold flavors of cedar and white pepper.

Color: White

Grapes: 100% Chardonnay

Soil: Kimmeridgian

Age of Vines: 30 Years Old

Fermentation: spontaneous fermentaion with 70%

in stainless steel and 30% in oak

Aging: in stainless steel and oak

Represented by Soilair Selection

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