GÉRARD TREMBLAY CHABLIS 1^{er} CRU 'CÔTE DE 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 Farming practices: sustainable Yeast: indigenous Fermentation vessel: 70% in stainless steel and 30% in oak Aging: in stainless steel and oak

