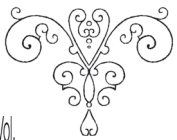


Chablis

Appellation Chablis Contrôlée



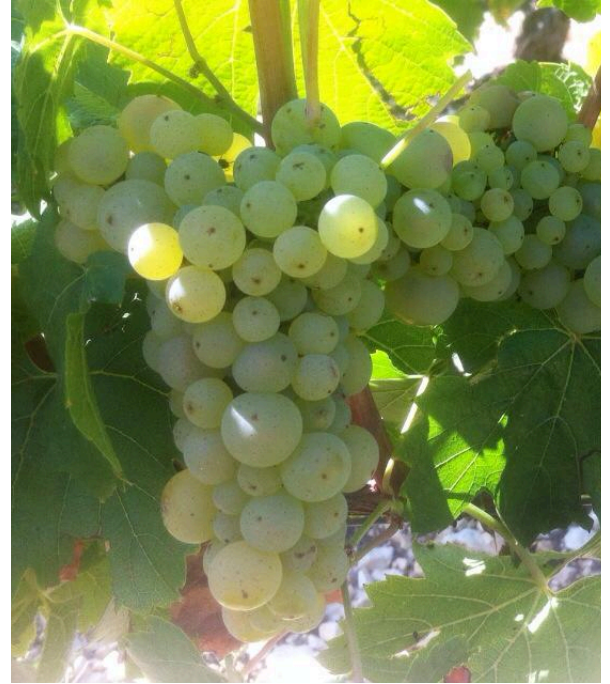
13% Vol.
750 ml

Grands Vins
de **B**ourgogne

CHABLIS

APPELLATION CHABLIS CONTRÔLÉE

MIS EN BOUTEILLE AU DOMAINE
RAOUL GAUTHERIN & FILS
— DEPUIS 1585 —



Terroir first !

In the pure tradition of the appellation our Chablis are vinified in tank and aged during 10 to eleven months on the lee. The minerality of our clay-limestone soils is expressed, the whole accompanied by a beautiful freshness and a note of green lemon in his youth.

Chablis 2016

Vintage actually not submitted to competitions.

Chablis 2015

Guide Gilbert & Gaillard 85/100: Light yellow with subtle green tints. Subdued floral and fruity nose. The attack is supple and generous and the palate reveals a warm, ample profile with more low-key aromas. A nicely ripe wine.