Domaine Daniel Séguinot Chablis, AOP Chablis 2023

FDS0012023

Domaine Daniel Séguinot et Filles

— Burgundy, France

Classic un-oaked Chablis from the northern reaches of the region

Production

Cool fermentation in stainless steel at 15 - 18 degrees celsius. The vineyards of Maligny benefit from south-west exposure which brings considerable richness to the wines. The domaine has vineyards across all four appellations in the village; Petit Chablis, Chablis, Chablis 1er Cru Fourchaume and Chablis 1er Cru Homme Mort produce very different styles, from steely and racy to powerful and rich.

Tasting note

A slightly richer style due to the warmer vintage. Cooked lemon on the nose and beguiling fresh nectarine with subtle chalky texture and refreshing acidity.

Food Match

Trout stuffed with fresh herbs and grilled on the barbecue.

ABV:
13.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Sustainable

Appellation:
AOP Chablis

Grape Varieties:
Chardonnay 100%

Suitable for:
Vegan

Bottle Barcode:
3760045660085