

Olivier Tricon

Chablis 2024



WHITE
STILL WINE



FRANCE



BURGUNDY



SUITABLE
FOR VEGANS

TASTING NOTE

Brilliant straw-yellow with bright greenish hues. An expressive and clean nose combining fresh lemon zest, green apple, peach and hints of white flowers. Juicy and lively palate on the attack, offering rich stone fruit and citrus flavours balanced perfectly by a razor-sharp, refreshing acidity. Crisp, well-structured, and elegant finish with a lingering, chalky minerality.

VITICULTURE

The average age of the vines vary between 3 and 40 years, which are trained on single and double guyot training system. The soil type is limestone, which is typical of the area. The vineyards are not irrigated and both mechanical as well as manual harvesting methods are used.

FOOD MATCHING

Try it with any white meats or seafood, such as; boiled lobsters with tarragon butter or pork medallions with mustard cream sauce.

SIZE	75cl
VINTAGE	2024
ABV	12.5%
GRAPE VARIETIES	Chardonnay (100%)
CLOSURE	Screw cap
SKU CODE	52976124
COUNTRY	France
REGION	Burgundy
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Screw cap
PH	3.41
TOTAL ACIDITY	7.08g/l Tartaric
RESIDUAL SUGAR	0g/l
SKU	52976124