Olivier Tricon

Chablis, Olivier Tricon 2023



 SIZE
 75cl

 VINTAGE
 2023

ABV 12.5%

GRAPE VARIETIES Chardonnay (100%)

CLOSURE Screw cap
SKU CODE 52976123

EXPRESSION White, Crisp, Dry and

Refreshing

COUNTRY France

REGION Burgundy

ALLERGENS Sulphur

SUITABLE FOR Vegans, Vegetarians

SCIENT SCIENT SCIENT SKU SCIENT SCIEN









WHITE STILL WINE FRANCE BURGUNDY

OY SUITABLE FOR VEGANS

TASTING NOTE

Irreproachably elegant Chablis, full of minerals and citrus.

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.

VINIFICATION

The wine-making is carried out in stainless steel vats to produce the crisp refreshing taste characteristic of Chablis wines. A special pressing procedure, low-temperature fermentation, long vinification periods, and bottling twelve to eighteen months following harvest characterise the estate.

FOOD MATCHING

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

