

Olivier Tricon

Chablis, Olivier Tricon 2023



WHITE
STILL WINE



FRANCE



BURGUNDY



SUITABLE
FOR VEGANS

TASTING NOTE

Showing a linear, crisp acidity, this wine is 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.

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
CLOSURE	Screw cap
SKU	52976123