

DOMAINE ALETH

Chablis

2020

History

The Domaine Aleth is situated in the heart of the Chablis area, close to La Chapelle Vaupelteigne, a small village nestled just next to Chablis. The landscape is composed of dells and wooded hilltops.

Grape variety

Chardonnay

Origin

Located in northern Burgundy near Auxerre, the Chablis vineyards are alongside a small river aptly named: the Serein ("Serene").

Vinification

Mechanical harvest. Traditional vinification. The grapes are pressed on arrival at the winery using pneumatic presses. The fermentation takes place in stainless steel

tanks thermo-regulated at 16°C. The wines are aged on fine lees for 9 months in stainless steel.

Soil

The Chablis region is a limestone plateau cut by valleys. The Premier Crus lie on a stratum dating from the Kimmeridgian (155 millions years BC) with alternating

marl and limestone and tiny deposits of oysters in the rock, reminiscent of the warm and shallow sea which then covered Burgundy.



Colour

Bright pale yellow in colour.



Nose

Open nose of white fruits with a nice minerality offering complexity.



Palate

The palate is well-balanced and the finish is lemonflavoured and fresh.

Recommandations

Perfect with hot oysters or fish in sauce, but also with white meats in sauce (veal, poultry). Sushi pairs perfectly with its minerality. Goat cheese, Blue cheese and Comté.

Serving

10-11°C

Alcohol content

13.5

Cellar potential

Drink within 2 years.



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