

DOMAINE CARRION

Chablis

2020

History

This Estate was once the property of a wine enthusiast who originally hailed from Brittany and had moved to Chablis in the 1970s after falling in love with this beautiful wine-growing region.

For nearly 30 years, he devoted all of his time to the estate, taking great pleasure in developing it.

However, due to old age, he was forced to let go of his Estate, which he had decided to call "Domaine Carrion" as a tribute to his grandmother, a native of the Bourgogne region.

Grape variety

Chardonnay

Origin

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

Vinification

Traditional vinification. The grapes are pressed on arrival at the winery using pneumatic presses. The fermentation takes place in stainless steel tanks. The wines are aged on fine lees between 3-8 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

Cellar potential

Drink within 2 years.



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