

Marie-Louise Parisot Chablis



THE FACTS

Producer: Maison Labouré Roi

Winemaker: Amélie Faivret

Varietal(s): 100% Chardonnay

Country: France

Region: Burgundy

Vintage: 2020

ABV: 12.5%

Residual Sugar: <2g/l

Case Size: 6x75cl

Closure: Cork

Other Varietals Available?: Yes

BACKGROUND INFORMATION

A family-run enterprise since 1832, Labouré-Roi is today part of the leading wine merchants of Burgundy. Located in Nuits-Saint-Georges, the Maison Labouré-Roi has at its disposal, for its team of oenologists, some very advanced technical equipment. Its cellars can house more than thirteen hundred barrels and allow for the wines to age in optimal conditions. In order to select and offer the best quality wines, Labouré-Roi works in partnership with various other winemakers.

TASTING NOTE

Pale golden yellow colour with green highlights, limpid, and bright. Mineral aromas with a touch of citrus and ripe fruits. The mouth is lovely, with fullness, mineral and fruity (citrus and fresh grape flavours). Round, well-balanced acidity, this wine is fresh, tonic and has a nice powerful finish.

FOOD MATCH

This wine is particularly good paired with fish and shellfish, but also frog legs, veal stew, poultry in a cream sauce, and sheep cheeses.

WINE STYLE

White

OAK TREATMENT

Unoaked

WINE SUITABILITY

Vegetarian: No

Vegan: No

Allergens: Sulphites