



Barton & Guestier Chablis

The Facts

Producer	Barton & Guestier
Winemaker	Laurent Prada
Varietal(s)	100% Chardonnay
Country / Region	France, Burgundy
Vintage	2024
ABV	12%
Residual Sugar	1 g/l
Case Size	12 x 75cl
Oak Treatment	N/A
Other Varietals Available?	Yes

Product Information

Chablis is one of the most northern regions in Burgundy and is highly prized for its unique mineral jurassic kimmeridgeon soils. In the vineyard quality practices are the focus – Low yields, hand tending, careful selection and minimal interference in the natural ripening of the grapes. Once harvested, crushed grapes are then settled to obtain sufficient clarity. The alcoholic fermentation happens slowly between 20°C and 24°C followed by Malolactic fermentation. Some ageing in steel vats for 3 – 12 months with controlled oxidation at the beginning of ageing.

Tasting Notes

Brilliant golden yellow in colour. Aromatic nose mixing seductive pear and apricot aromas with delicate mineral notes. Fresh and lively on the palate, with a nice mineral finish.

Food Match

Fish in sauce, seafood, white meat.

Wine Style

White

Wine Suitability

Vegetarian	Yes
Vegan	Yes
Allergens	Sulphites