



VICTOR BERARD CHABLIS White

Grape variety(ies): 100% CHARDONNAY

Origin: North of the Bourgogne region.

Soil: Stony.

Vinification: Traditional process comprising pneumatic pressing and alcoholic fermentation with temperature control. Chardonnay reveals its true potential during the second, malolactic fermentation process.

Tasting notes:

- **Color:** Straw-colored with green highlights.
- **Nose:** Floral aromas with kernel fruits, lightly smoky with good intensity.
- **Palate:** Balanced and supple with a delicate buttery note. Lively finish provides a burst of freshness.

Recommendations: Scallop dishes and fish in sauce.

Serving condition in F°: 50 - 54

Presentation: Traditional Burgundian bottle.

Cellar potential: 2/3 years

Alcohol content: 12.5

Bottle Capacity: 750ml

