



## CHABLIS

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Château Chemilly is a renowned vineyard in the Chablis region of France, known for producing elegant and refined white wines made from Chardonnay grapes. Their Chablis NV is an excellent example of the wine's fresh and mineral-driven character, typical of the region.

Chablis NV offers delicate aromas of citrus fruits, green apples, and white flowers, combined with a distinct minerality from the limestone-rich soils of Chablis. On the palate, the wine is fresh and clean, with balanced acidity and an elegant, long finish. This wine pairs perfectly with seafood, shellfish, and fresh salads, offering a true taste of Chablis' unique terroir.

### FOOD AND WINE PAIRING

Oysters, mussels, raw fish dishes and shrimps, either raw, barbecued or in sauce. Chablis is also delightful with fried small river fish, grilled sardines and many other fish.

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<b>Producer:</b>	Château de Chemilly	<b>Vectura nr:</b>	167648
<b>Country:</b>	France	<b>Price (ex VAT):</b>	243.83
<b>EPD nr:</b>	6401285	<b>Sold by:</b>	Vectura // Grossist
<b>Grapes:</b>	100% Chardonnay	<b>Importer:</b>	Gavin AS
		<b>Size:</b>	75cl
		<b>Alcohol:</b>	12,5%

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STRAG  
GRUPPEN