



CHABLIS GRAND CRU GRANDE RÉSERVE

Château Chemilly is renowned for its elegant white wines from Chablis, and their Chablis Premier Cru Grande Réserve is a prime example of the region's quality. Made from carefully selected Chardonnay grapes from Premier Cru vineyards, this wine has a complex and rich profile.

Chablis Premier Cru Grande Réserve offers aromatic notes of lemon, ripe pear, and white flowers, with a pronounced minerality that is characteristic of Chablis. On the palate, the wine is full-bodied, with balanced acidity providing freshness, and a long, refined finish. This wine pairs beautifully with grilled fish, shellfish, and dishes with butter or cream-based sauces, showcasing Château Chemilly's dedication to quality.

FOOD AND WINE PAIRING

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

Producer:	Château de Chemilly	Vectura nr:	167649
Country:	France	Price (ex VAT):	287.21
EPD nr:	6401269	Sold by:	Vectura // Grossist
		Importer:	Gavin AS
		Size:	75cl
		Alcohol:	12,5%



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GRUPPEN