

CHABLIS GRAND CRU GRANDE RÉSERVE

A fine French white that offers a step up in quality from ordinary Chablis.

Exquisite pale-gold appearance with a dazzling bouquet of yellow plum and citrus. Brilliant texture and richness on the palate, with textbook fine acidity, cool minerality and complex flavours of grapefruit, mandarin, ginger and honeycomb

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

Country: France

