



Olivier Savary - Chablis 1er Cru

Vineyard

The estate was created in 1984 following a happy marriage. It brings together 2 of the oldest wine-growing families in the Chablis region. Francine Bachelier, originally from Villy, brought with her over 200 years of land and know-how. Olivier Savary, with his background in winemaking and oenology, has a real passion for wine. With a solid background in the sector, he brings all his expertise and knowledge to the estate. Today, the vineyard covers 20 hectares of the different Chablis crus.

Wine-making

The viticulture is integrated and the grapes are harvested mechanically. The harvest is received by gravity on a sorting table. Pneumatic pressing is followed by traditional vinification (alcoholic fermentation, malolactic fermentation and ageing in stainless steel vats). Racking and filtration before bottling.

Tasting

This wine has a pale gold colour with green and grey highlights. The nose is dominated by iodine and mineral notes (gunflint, flint), with hints of moss and undergrowth. Dry, lively and well-balanced on the palate. The fatness wraps around a mineral finish.

Serve at around 12°C with seafood, frogs' legs, roast capon, Bresse poularde, fish in sauce or cheeses such as Bleu de Bresse or Crottin de Chavignol.

Grape variety: Chardonnay

Taste and flavour : Tender and full

Alcohol content : 12.5

Allergen : Sulfites