

Patricia Raquin Chablis Vieilles Vignes

Maison Patricia Raquin

France - Burgundy - Chablis

The wine is produced from 100% Chardonnay grapes grown on Kimmeridgian soils. A golden color with green highlights, a fresh and aromatic nose with white flower nuances. Round and smooth in the mouth, slight oak flavors on the finish with vanilla notes.

Specifications

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|-------------------------------|---|
| Appellation | Chablis |
| Wine Type | White |
| Varietals | 100% Chardonnay |
| Age of Vines | 62 years old |
| Agricultural Practices | Sustainable |
| Soil type | Kimmeridgian Marl |
| Vinification | Harvest by hand. Alcohol fermentation in thermoregulated temperature (22°C) in stainless tank with fine lies remontage. Very light filtration - vinification only with natural yeast (no yeast added). Aging in 500 liters barrels for 5 months. |
| Production | 600 (9-liter cases) |
| Pairings | Best over any white meat, fish and cheese. Also as pre dinner drink. |



Codes, Weights and Measures

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|----------------------|------------------------------|
| UPC | 7 84585 02456 8 |
| Units/Case | 12 |
| Unit Size | 750 mL |
| Container | bottle |
| SCC | 1 07 84585 02456 5 |
| Case Weight | 39 |
| Cases/Pallet | 49 |
| Layers/Pallet | 7 |
| ABV | 12.50% |
| SRP | \$ 48.99 USD 750mL Bottle |

Reviews and News

2019 Patricia Raquin Chablis Vieilles Vignes - 92 PTS - WE