

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

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

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