

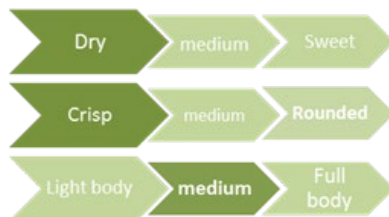
Chablis, Domaine de Perdrycourt

Dry and crisp. A richly-textured, flavoursome Chablis, with lemon curd and Golden Delicious apple flavours, and a long-lasting flinty base.

Food match: Perfect for fish & shellfish served with buttery sauces, or prawns/oysters.

What's special about this wine?

Quite richly textured for Chablis, thanks to ageing on the lees. Unoaked.



Like to know more?

- Family-owned estate, run by Arlette & Remy Courty, since 1989.
- The 14ha of vineyards are on the famous Kimmeridgean soil, composed of marine fossils, which are said to give minerality to the wine.
- Remy farms sustainably, using organic practices, (although the wine is not certified as organic).
- Domaine de Perdrycourt wines have been recommended in France's Guide Hachette.



*Keenly-priced wines, straight
from the vineyard*