




Comte de Bernadotte

Petit Chablis

 100% Unoaked
Chardonnay


 This white wine cultivates aromas of white flowers (hawthorn, acacia) mixed with citrus notes (lemon, grapefruit) on a mineral background.


 Perfect pairing with salads and pasta, all sea food dishes, Hot oysters in a Chablis sauce, chicken or turkey, goat cheese




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