

Arnaud COMBIER

Chablis

2022

AOP Chablis



Esprit Nature

An emblematic Burgundy vintage that illustrates Arnaud's mastery of fruit and minerality.



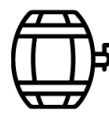
12.5% alcohol



100% Chardonnay



Clay-Limestone.



Direct pressuring / Spontaneous fermentation thanks to natural yeasts.
Aged in stainless steel vats.



The texture of this white wine, with its aromas of ripe fruit, gives way to a pleasant mineral tension on the finish.



A glass while waiting to savour a pizza from [Europizza](#) in the center of Amsterdam.



Recommendations: Serve between 50 and 53.6°F
Aging Potential: At least 6 years.



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PRODUIT DE FRANCE

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