

# Domaine Séguinot-Bordet Chablis Vieilles Vignes dry white 2022 (3 bottles)



**Product price:**

**€67.50**

**Product features:**

Area: BURGUNDY

Winemaker: Jean-François BORDET

Vintage: 2022

Appellation: Chablis

Color: dry white

Unit Price: 20-30 €

Size: 75cl

organic or not: sustainable agriculture

Cépage dominant: chardonnay

## **Product short description:**

A beautiful Chablis that is solid and powerful, very fresh yet rounded by the sun... already good in 2023. The Vieilles Vignes truly live up to their name, more delicate than the "simple" - and delicious - Chablis by Jean-François Bordet.

## **Product description:**

**PRESENTATION OF THE DOMAINE SEGUINOT-BORDET**  
**+ ALL ITS OTHER CUVEES IN STOCK**

**Domaine Séguinot-Bordet Chablis Vieilles Vignes dry white 2022**

**Technical Sheet written by the domaine :**

A solid and powerful Chablis!

---

**Grape variety:** Chardonnay

**Exposure:** South / Southeast

**Geology:** Kimmeridgian

**Age of the vines:** 80 to 100 years

**Vinification:** Quality charter of the domaine

**Aging:** In stainless steel tank

**Maturation:** To be enjoyed young or within 3 years for the finesse of the aromas

**Serving temperature:** 10 to 12° as an aperitif or for the pleasure of tasting, 12 to 13° with food.

#### **TASTING :**

**Appearance:** Very beautiful pale yellow gold color with slight green reflections. Bright, luminous, and clear.

**Nose:** It is ample, expressive, and fresh. The maturity expresses itself with vibrant colors, sparkling yellows, dazzling golds, fully blossomed white flowers, sun-ripened fruits.

**Palate:** It expresses power, richness, charm, and elegance. It combines a powerful softness with a tender liveliness. Fresh vegetal and discreet floral notes highlight lovely fruity and vanilla notes. The long finish is decidedly mineral, perfectly expressing the rigor and charm of this wine.

**Food Pairings:** Fricassée of whelks and clams, baked oysters with roasted shallots, steamed prawns with seaweed, grapefruit salad with crab, raw sardines with lemon juice, ray wings with brown butter, braised turbot with sorrel, roasted veal with green apples, lamb shoulder marinated in Chablis, free-range guinea fowl, warm cheese crusts, tarte tatin...