



Chablis

Country:	France	Region:	Burgundy
Type:	White	Varietal:	Chablis
Format:	12 x 750ml		

BC	AB	SK	MB
+506170	+423285		+423285
Speculative	Open		PWS

TASTING NOTES

Colour: Golden yellow colour.

Aroma: Flint, citrus notes.

Taste: Bright, fresh and full-bodied with mineral flavours.

Food: Pair with "haute cuisine" - fish, white meats and poultry in creamed sauce or foie gras.

AWARDS & ACCOLADES

2023 ~ 92 Points. "Mineral and precise with aromas of Meyer lemons, flint, apple blossoms and nectarines. The midweight palate has a tightly wound mouthfeel and bright acidity, offering lovely length and tension with a slightly saline finish. Good energy. Drink or hold." - James Suckling, Jul/2025

2023 ~ "Fresh orchard fruit aromas blend seamlessly with acacia and delicate white tea notes in this wine. The palate is clean and refreshing, with a touch of earthiness on the finish that adds charm and complexity. Effortlessly drinkable now, this wine offers a perfect balance of simplicity and subtle depth." - Anna-Christina Cabrales - Wine Enthusiast, May/2025

2023 ~ "Apple, lemon and stone notes converge in this lithe, open-textured white. Balanced and fresh, leaving a mouthwatering finish." - Wine Spectator, Jun/2025

OTHER INFO

The continental climate of Chablis (very cold in winter and hot in the summer with frosts in spring) and the marly limestone soils combine to mould the unique character of the wines. Chablis lies at the very northern extreme of Burgundy in the Yonne department but it is one of the high points of white wine in France. No other French region has more "weather" than Chablis, with hard winters, spring frosts and the odd autumn deluge.



For more information, please contact International Cellars Inc.
 200-1122 Mainland Street, Vancouver, BC V6B 5L1
 604 689 5333 info@international-cellars.com
www.international-cellars.com