



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 ~ "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

2022 ~ 90 Points. "What you would expect from an important and influential producer such as Jadot. Classic Chablis style with concentration on the palate allied to crisp citrus acidity and a touch of minerality to finish. A very nicely put together wine which has lots to commend it." - Decanter, Oct/2023

2022 ~ "The palate is fresh and vibrant with a fine line of acidity and notes of clementine and peach skin, gaining more clarity towards the nuanced finish. Excellent. Tasted blind at the BIVB tasting in Chablis." - Neal Martin - Antonio Galloni's Vinous, Jun/2024

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.



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