



Domaine de Bois d'Yver

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DOMAINE BOIS D'YVER | Chablis
A.O.C



CHABLIS A.O.C

Chablis, one of the best known names world wide, owes its popularity to the unique character of the chardonnay vines in the Chablis soil.

It is this strong specificity, that is expressed by our Chablis.

Soil-friendly cultivation methods and rigorous pruning enable the vine to give of its best in a natural way. Growing the wine in thermo-regulated steel vats allow the soil to express itself.

Everything combines to create these great wines.

Its robe is bright, almost crystalline. Chablis can be drunk when young, the year following the harvest. The pleasure starts by the fruit aromas, with a hint of almond. The mineral character exalts the intensity of the taste.

VARIETAL : Chardonnay

AVERAGE AGE OF THE VINEYARD : 30 years

VINIFICATION : Pneumatic pressing. Fermentation in heat-regulated vats. Malolactic fermentation. Indigenous yeasts.

AGEING : Stainless-steel vats

IDEAL SERVING TEMPERATURE : 10-12°

FOOD AND WINE PAIRINGS : Fresh oysters, fish and sea food in general, white meats in light creamy sauce, goat cheeses.