
CHABLIS AC

2022 | White Wine



Case Size: 6

The Domaine de Oliveira has a golden texture with some green hints. A pure and elegant nose that gives way to a fruit-filled intensity. Mainly dominated by flavours of peach preserves and fruit drops the wine is enhanced by sweet aromas of anise, acacia and hawthorn flowers.

Vinification:

The Chardonnay grapes are traditionally fermented in stainless steel tanks with thermoregulation. The wine is then aged for 6 to 8 months in tank before release.

Grape Varieties: Chardonnay



France, Alsace

Domaine de Oliveira Lecestre

Classification: Appellation d'Origine Contrôlée | **ABV:** 13%
| **Closure:** Natural Cork