

## DOMAINE JEAN-CLAUDE COURTAULT

### Chablis

*A kick of citrus zest, a splash of fresh fruit and a sea-salty finish: the finest Chablis is invigorating and satisfying. Jean-Claude Courtault captures the best of Chardonnay in its native habitat—his are honest wines that reflect Chablis' impeccable terroir like a liquid mirror. Jean-Claude and Marie-Chantal Courtault moved to Lignorelles, northwest of the town of Chablis, from the Loire Valley in 1984 when Jean-Claude was hired to work as a manager at a local winery. Meanwhile he built his own domaine, parcel by parcel, with the vision of crafting Chablis that he loved to drink—for the table as an everyday pleasure.*

**WINERY:** Domaine Jean-Claude Courtault

**WINEMAKER:** Jean-Claude Courtault

**ESTABLISHED:** 1984

**REGION:** FRANCE • Burgundy • Chablis • Lignorelles

**APPELLATION:** Chablis AOC

**BLEND:** 100% Chardonnay

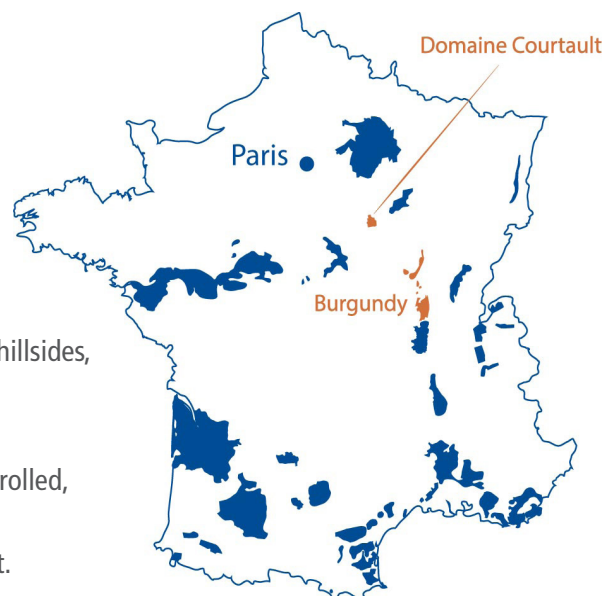
**VINEYARDS:** Estate vineyards are located on south/southeast-facing hillsides, on pure chalk (Kimmeridgian) soils.

**AGE OF VINES:** 10-35 years

**WINEMAKING:** Fermented on indigenous yeasts in temperature-controlled, stainless steel tanks. Aged in tank on fine lees.

**TASTING IMPRESSIONS:** Aromas of candied lemons, limes, light mint. Tangy and concentrated, with a saline touch; medium-bodied and pure.

**PAIRING SUGGESTIONS:** Grilled chicken and herbs; young French cheeses; fresh shellfish



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