

### Domaine Garnier et Fils Chablis



#### ABOUT THE ESTATE

- The Garnier family has owned their vineyards in Chablis for decades, with brothers Xavier and Jérome the first generation to estate bottle their wines.
- The focus is on grapes grown in the northern part of the appellation. The estate is based in Ligny-le-Chatel and they also have vines in Maligny, Villy, and Lignorelles.
- Environmentally friendly and organic practices are adhered to, with an emphasis on tradition and sustainability. They will achieve organic certification in 2024.
- In the cellar, the wines see lengthy elevage and age in oak barrels, including some Stockinger Austrian oak, and stainless steel.
- Later harvest dates yield wines that have exceptional ripeness, freshness, and minerality, boasting a lush mouthfeel and texture as well as vibrant acidity.

#### APPELLATION

Chablis

SUB-REGION Chablis

**GRAPE VARIETY** 100% Chardonnay

## FARMING

Sustainable, Organic (Ecocert), Biodynamic

#### SOIL

Portlandian and Kimmeridgian marls

#### **VINEYARDS & VITICULTURE**

Estate fruit from 18.3 hectares within Maligny, Ligny-Le-Châtel and Villy, the most northern areas of Chablis.

#### **HARVEST & VINIFICATION**

Mechanical harvest. Native yeast fermentation for five months. Aged on the lees in stainless steel tanks for 11 months. Filtered before bottling (no fining or cold stabilization).

# ALCOHOL BY VOLUME

PACK SIZE