



CHABLIS ARCHIVES

Burgundy, France

Domaine des Pèrègrins



www.domainedesperegrins.com

Method & Production

The Chardonnay grapes are hand-harvested in mid-September. Alcoholic and malolactic fermentation in thermoregulated stainless steel tanks, using indigenous yeast. After which the wine is aged on the lees for 2 months and a further 8 months in stainless steel. 6 months in bottle before release.

Food Matching

As an aperitif, as a starter with scallops, or as a main course with white fish, lean poultry or dishes based on puff pastry and mushrooms.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
White Wine										
EM0121	Chablis Archives	Chardonnay	2021	12.5%	Cork	6X0.75lt	No	No	Yes	No