

Domaine Garnier et Fils Chablis

ABOUT THE ESTATE

- The Garnier family has owned their vineyards in Chablis for decades, with brothers Xavier and Jérôme 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 élevage 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

13.0

PACK SIZE

12x750mL

