



# Dom. Servin Chablis AOC

Frankrike, Burgund

Domaine  
Servin

**Klassifikasjon:** AOC

**Type:** Hvitvin,

**Produsent:** Domaine Servin Chablis

## Om produsenten:

As far back as the 16th century, the monks of Saint Martin cited the Servin family as vineyard owners in Chablis. Since then, successive generations have perpetuated the family's tradition and ever-evolving expertise as vineyard workers, coopers and winemakers.

From this tradition, Servin Chablis has charmed amateurs and professionals all over the world, including Alexis Lichine, the famous American wine writer and importer, with whom Servin created a historic partnership 60 years ago. Some six decades later, almost 85% of Servin Chablis is exported to all four corners of the globe.

Today, the Servin "method" is a careful mix of traditional and modern techniques. Following tradition, the finest vineyards are hand harvested and each parcel is vinified individually, in order to respect the identity and authenticity of the terroir.

Modern technology is used to produce consistently high quality wines, while retaining the inimitable "Servin" style. Each wine must find its own identity through specially adapted, tailor-made wine making.

**Vectura nr:** 150357

**EPD nr:** 5251491

**Størrelse:** 750 ml

**Emballasje:** Glassflaske

**Antall per kasse:** 6

**Om produktet:** The majority of our Chablis is planted in the vineyard "Les Pargues" situated behind the Premier Crus Vaillons and Montmains. This vineyard benefits from the same quality exposition and soil as its prestigious neighbours. A fresh, vivacious style with intense floral aromas. Our Chablis has the perfect balance, combining full, generous fruit flavours with finesse and elegance.

**Farge:** Bright, light yellow

**Duft:** Citrus aromas

**Smak:** The robe is a soft yellow with green/grey reflections. The nose is dominated by mineral elements blended with elegant notes of white and citrus fruits. The attack on the palate is fresh and well balanced. One finds citrus aromas with a remarkable long fresh finish.

**Druer / Råstoff:** 100% Chardonnay

**Restsukker:** 0.36 g/l

**Syre:** 3.95 g/l

**Alkohol:** 12,5 %

**Passer til:** 🐌 🦀 🐔

Snails, oysters, seafood (crayfish), andouillette, poultry.

**Serveringstemperatur:** 11 °C