

Chablis Domaine Séguinot-Bordet 2023



Region

Only 100 miles south of Paris, Chablis represents the northern limit of Burgundy's wine regions, centred around the town of Auxerre. The soils are predominantly limestone and chalk, perfect for the Chardonnay grape, the only variety allowed in Chablis. Careful siting of south facing vineyards enables the vignerons to produce classic, dry, and steely wines. The most complex of these are produced from the seven Grand Cru vineyards which are all located on the northern slopes that overlook the town of Chablis itself. The Premier Cru vineyards are scattered around Chablis on the slopes of the valleys and here produce excellent quality wines with a little less intensity.

Producer

The origins of Burgundy's Domaine Seguinot-Bordet date back to 1590. Resting on the sloping right bank of the Serein river, 19 hectares lie on a perfect south/south-east exposition. Jean-Francois Bordet, the youngest of the family, places particular emphasis on obtaining the best fruit possible, through careful pruning, debudding and harvesting. Jean-Francois practices coolish fermentation, which allows the wines to mature for two-five months on their lees; this maximises the grape skin contact and gives the wines a rounded mouth-feel.

Tasting Notes

Classic, unoaked Chablis. The wine is aged for nine months on the fine lees to add richness and complexity before being bottled. Very pretty pale golden yellow in colour with light greenish glints. Bright, luminous and limpid. On the nose delicate, ripe peaches and apricots and notes of verbena. Perfect harmony of maturity, mellowness and vivacity with a light touch of minerality.

Food

Serve with salmon en croute or trout in a light dill and cream sauce or enjoy with a light summer salad.

Technical Information

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|-------------|---------------------------|
| Country | France |
| Region | Chablis |
| Grape(s) | Chardonnay (100%) |
| Type | White |
| Style | Complex |
| Oaked Style | Unoaked |
| Body Style | Medium bodied |
| Sustainable | Yes-certified sustainable |

| | | |
|--------------------|----------------|-----|
| Dry/Sweet Style | Not applicable | |
| Alcohol Content | 12.5% | |
| Closure Style | Screw cap | |
| Organic/Biodynamic | No | |
| Allergens | Milk: | No |
| | Egg: | No |
| Vegetarian/Vegan | Vegetarian: | Yes |
| | Vegan: | Yes |



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