



EQUINOX RANGE Orgie Silencieuse



GRAPE VARIETAL

100% Chardonnay

APPELLATION

AOP Chablis

TERROIR

Vineyard located on Kimmeridgian limestone soils. Vines are 15 to 55 years old, North North-East facing.

WINEMAKING

Mechanical harvest, then gentle pressing. Fermentation takes naturally place between 18° and 20°C, it ends when wild yeasts have transformed all sugars into alcohol. "Orgie Silencieuse" by French Beaches sees no input during the entire winemaking process, nor after, not even added sulfur. The quality of the grapes ensures the stability of the wine over time. The wine is aged on fine lees, 100% in stainless steel tank. A light filtration is done just before bottling (due to a deliberately early bottling).

TASTING NOTES

"Orgie Silencieuse" is the 2021 spring equinox cuvée. It was born from our desire to offer a Chablis made with indigenous yeasts and without added sulfur, a rare thing in this northern region with a continental climate.

The gold color of the wine calls a nose of ripe lemon and iodine. Minerality is already expressed in a bright fragrance. The palate is fine and precise, with aromas of lemongrass, peach, apricot, citrus, with a delicate and fresh length. Food pairing: fine oysters and endive, scallop salad with raw spinach, devil-boiled crayfish, Chablis trout en papillote, salmon tartare with dill, creamy sweetbread casserole, epoisses fondue with marc de Bourgogne, honey ice cream Michel Guérard style.

Serving temperature: 08 to 12° by itself, 12 to 14° when paired with fine food.

VIGNERON

Domaine Gautheron is located in Fleys, a small village surrounded by Chablis eastern hills. The vineyards cover 25 hectares of AOP Petit-Chablis, Chablis, Chablis Premier Cru and Grand Cru. The family has been leading the domain since 1809. Today, it is Cyril Gautheron who produces the wines, with sincerity and passion. We are proud to count this beautiful domain among French Beaches partners.

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