Reine Pédauque

Chablis



History

Founded in 1923 with its roots in the Côte de Beaune, at the edge of the Corton Forest, La Reine Pédauque rose to fame in the 1930s with the acquisition of the Rôtisserie de la Reine Pédauque in Paris.

Grape variety

Chardonnay

Origin

Located in northern Burgundy near Auxerre, the Chablis vineyards are alongside a small river aptly named: the Serein ("Serene").

Vinification

Traditional vinification: The grapes are pressed immediately upon arrival at the winery in pneumatic presses. Settling, cold storing for 48h. Fermentation in stainless steel vats thermo-regulated at 16/20°C to preserve the aromas. Ageing in stainless steel vats on total lies between 8 to 10 months with regular stirring to gain depth and complexity.

Soil

The Chablis region is a limestone plateau cut by valleys. The Premier Crus lie on a stratum dating from the Kimmeridgian (155 millions years BC) with alternating marl and limestone and tiny deposits of oysters in the rock, reminiscent of the warm and shallow sea which then covered Burgundy.

Colour

Bright pale yellow in colour.

Nose

Open nose of white fruits with a nice minerality offering complexity.

Palate

The palate is well-balanced and the finish is lemon flavoured and fresh.

Recommandations

Perfect with hot oysters or fish in sauce, but also with white meats in sauce (veal, poultry). Sushi pairs perfectly with its minerality. Goat cheese, Blue cheese and Comté.

Serving

10-11°C

Cellar potential

Drink within 3 years.