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CHABLIS - DOMAINE FILLON

Domaine Fillon Chablis wines, known for their crispness and minerality, often exhibit notes of citrus, white-fleshed fruits, and a hint of minerality, with a fresh, lively attack and a balanced, long finish.

Made from 35-year-old vines, grown on Chablis' quintessential Kimmeridgian soils, this 1er Cru is brilliant value.

Made by maturing the wine on its fine lees for several months, this Chablis offers the key freshness one expects from a Chablis, with the fruit ripeness of the 1er Cru sight and the subtle richness of the lees ageing.

Tasting Note:

Notes of green apple skin, preserved lemon, almond skin, kaffir lime, key lime, candied sour pineapple and yoghurt. A sublime example of an opulent Chablis.

Great complexity of fruit character and structure, with typical mineral and flinty notes. Rich and silky with a soft creamy mouthfeel.

Style Medium Body Balanced White

Producer Domaine Fillon

Categoria White

Country France

Region Borgogna, Chablis

Grape Variety Chardonnay



True Terroir Ltd.

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Vintage 2023

Barrel No Barrel

Alc % 13%

Organic & Biodynamic No

Food & Wine Matching

Bottle Quantity 750 ml

Anchovies, Aperitif, Aubergine Parmigiana, Backed Johndory or Seabream, Beef Carpaccio, Bluefin Tuna Tartar, Burrata cheese Mozzarella, Cheese, Creamy Cheese, Crudites, cured meat, Fisch Chevice, Fish, Fresh Cheese, Fried Fish, Grilled Fish, Insalata Caprese (Tomatoes and Burrata cheese Mozzarella), Japanese cuisine, Lean fish, Light Blue Cheese, Light smoked Fish, Light Starters, Meats, Mushrooms, Pasta, Pasta with seafood, Pizza, Poultry, Red meat, Rice, Risotto, Salads, Seafood, Shellfish, Soups, Steamed Seebass, Veal, Vegetable Dishes, Vitello Tonnato (veal

with tuna sauce), White Meats