



Reviews & Accolades

CHABLIS 2015

WINE SPECTATOR

Bruce Sanderson, August 2017

89 Points

A fresh, precise style, offering apple, lemon and stony flavors that play off the lively acidity. Stays juicy and long on the finish. Drink now through 2021.

RAYMONDCHANWINEREVIEWS.CO.NZ

Raymond Chan, October 2017

4 Stars & 17.0+ / 20 Points

Brilliant straw-yellow colour with pale gold hues, lighter on the edge. This has an elegant and softly fresh nose with delicate aromas of white stonefruits and hints of flint and nuts, and clear wet-stone mineral elements. This has a fine, classical, mouthwatering austerity. Dry to taste and medium-bodied, the palate is elegantly presented with mouthwatering stonefruit flavours entwined with hints of flint and minerals. The fruit forms a softly concentrated core that offers roundness and accessibility. The palate is balanced by refreshing and lively acidity, and the wine flows with drive and energy along a soft-textured line, leading to a dry, lingering finish of stonefruits and minerals. This is a classical Chablis with mouthwatering stonefruit, flint and mineral flavours on a softly concentrated palate with fresh acidity and a long, nuanced finish. Serve as an aperitif and with shellfish over the next 3 years. Chardonnay fruit from estate vineyards and growers, fermented to 12.5% alc., the wine aged 7-8 months in vats.