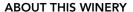


## **DOMAINE GARNIER** & FILS

\$37.25 \* Suggested retail price

# **Domaine Garnier & Fils** Chablis 2021

| IIIIII   | Product code          | 14971131                            |
|----------|-----------------------|-------------------------------------|
| \$       | Licensee price        | \$32.37                             |
| 110      | Format                | 12x750ml                            |
|          | Listing type          | SAQ Specialty by lot                |
| Ľö       | Status                | Available                           |
| •        | Type of product       | Still wine                          |
|          | Country               | France                              |
| Ø        | Regulated designation | Appellation origine controlée (AOC) |
| 9        | Region                | Burgundy                            |
| 9        | Subregion             | Chablis and Grand Auxerrois         |
| •        | Appellation           | Chablis                             |
|          | Classification        | Not applicable                      |
| 100      | Varietal(s)           | Chardonnay 100 %                    |
| %        | Alcohol percentage    | 13%                                 |
| <b>3</b> | Colour                | White                               |
|          | Sugar                 | Dry                                 |
| 7        | Closure type          | Cork                                |



It is a land of French bell towers planted in the charming folds of the hillsides of rural Burgundy that run along the Serin, the clear river of the Chablis miracle. The Garnier brothers are settled in Ligny-le-Châtel. With their desire and passion for wine, they cross the terroirs of Petit-Chablis, Chablis on 25 hectares and then the creative geologies of the crus, the first and the great ones from which they select the best of the fruits.

#### **TASTING NOTES**

L'effet Millésime 2021: Behind a white-gold liquid, it is draped with the oceanic fragrance of oyster shells. Its broad palate floods the taste buds taste buds with the limestone flavor of the terroir. Don't wait for it!

#### **PRODUCT NOTES**

150-day fermentation, natural yeasts, aged on lees, 15 months of ageing. L'effet Millésime 2021: Behind a white-gold liquid, it is draped with the oceanic fragrance of oyster shells. Its broad palate floods the taste buds taste buds with the limestone flavor of the terroir. Don't wait for it!

### **PRODUCTION NOTES**

150-day fermentation, natural yeasts, aged on lees, 15 months of ageing.

**NICOLAS TREILHOU** (514) 668-6989 Sales Director - Montreal ALPHONSE LEPAGE (418) 580-6762 Québec, Saguenay, Bas-Saint-Laurent, Côtes-Nord

**ALAIN PROVOST** (514) 882-8667 South-Shore, Lanaudière, Mauricie

**GUY BOURBONNIÈRE** 



GARNIER &FILS

IN DE BOURGOGNE

