



**Packaging:** Glass bottle  
**Quantity per box:** 6 or sold separately  
**Volume:** 750 ml  
**Vintage:** 2018  
**Alcohol:** 12 %  
**Serving Temperature:** 8-10 °C

## Chablis Domaine Servin



**France, Chablis**

**Vintage:** 2018

**Appellation:** AOP Chablis

**Type:** White wine

**Grapes:** 100 % Chardonnay

**Systembolaget's Art No:** [74923](#)

**About the Product:** Chablis Domaine Servin can be ordered at Systembolaget, article [74923](#)

**Producer:** Domaine Servin, [www.servin.fr](http://www.servin.fr)

**About the Producer:** Chablis is a relatively small district of 5,000 acres in Burgundy, but it's definitely the most important white wine region. The special climate and the mixture of limestone and Kimmeridgen soil, with fossils of mussel and oyster shells, give the conditions that are required for great wines .

The Servin family has been in the Chablis region since 1654 and involved in the wine industry for much of that time. The estate owns 32 hectares of vines spread throughout Chablis, much of it in top vineyards.

Francois Servin runs the domaine with the assistance of his Australian brother-in-law, Mark Cameron.

The wines from Servin have very high level of quality and are very consistent, they're also known for their affordability. Francois believes in a winemaking philosophy that incorporates traditional and modern methods.

Stainless steel tanks are used for some cuvees, but most of the wines see some wood. Steps have been taken in recent years to improve the already fine quality of the estate's wines.

**Color:** pale yellow

**Aroma:** Complex, fruity aroma with a some maturity. Lovely smoky mineral character, hints of red apples, peaches and citrus peel.

**Taste:** Dry, tasty wine with a rich fruitiness with some notes of maturity. Lovely freshness with a smoky mineral character, hints of red apples, grapefruit and peach.

**Residual Sugar:** 0,74 g/l **Acid:** 4,85 g/l

**Alcohol:** 12 %

**Goes Well With:** 🍷 🍷 🍷 🍷