



810 7TH AVENUE FLOOR 28  
NEW YORK CITY, NY 10019  
TELEPHONE: 212.736.0040  
FACSIMILE: 212.736.0598  
NOBLEHOUSEWINES.COM



# Seguinot-Bordet Chablis

SEGUINOT-BORDET

Burgundy, France 

VINTAGE:	2007
COMPOSITION:	Chardonnay (100)
COOPERAGE:	Stainless Steel
ALCOHOL:	12.50%
PRODUCTION:	6000 cases
VINE AGE:	20 years
TYPE:	White

## WINEMAKER'S NOTES:

The color of this Chablis is a very pretty pale golden yellow color with light greenish glints. It is bright, luminous, and limpid. On the nose, there are scents reminiscent of a lovely summer's morning. The flowers open gently before us as we pick the delicate, ripe peaches and apricots and notes of verbena lead us on to discover fine scents of undergrowth and fir-tree buds. In the mouth, there is a perfect harmony of maturity, mellowness, and vivacity. The flowers and fruit reappear, enhanced by charming biscuity notes. The mineral touch is fine and airy, and a tribute to the Kimmeridgian limestone composition of the vineyards. This characteristic shows through well on the finish to accompany our thirst and pleasure right to the end.

This Chablis pairs fantastically with cockle and diced vegetable soup, fine de claires oysters, white scallop meat on a bed of spinach, devilled freshwater crayfish, trout baked in foil with Chablis, salmon marinated in dill sauce, calf brains baked in cream sauce, poularde de Bresse, fondue made with Epoisses cheese and flavored with marc de Bourgogne, honey ice cream 'a la Michel Guerard,' and soft cheeses.