Chablis

Domaine Fournillon et Fils

Classic Chablis with zesty lemon, crisp green apple and a chalky, flinty finish. A natural match for seafood.

Country	France
Region	Chablis, Burgundy
Grapes	Chardonnay
Vintage	2022
Alcohol	12.5% ABV
Bottle size	750 ml
Style	Dry white, crisp and mineral
Suitability	Vegan and vegetarian



Tasting note

Bright lemon, green apple and a touch of white peach give this Chablis its fresh, inviting fruit. The palate is crisp and mouthwatering, with chalky, oyster-shell notes and a gently rounded texture. A clean, lingering finish keeps everything lively, precise and wonderfully refreshing.

The producer

Based in Bernouil, just north of Chablis, Domaine Fournillon et Fils is a family estate led by Pascal Fournillon. Generations of Chardonnay growing underpin a straightforward approach, with increasing amounts bottled under the family name. The focus is on freshness, drinkability and a clear sense of place.

Winemaking

Chardonnay grows on Kimmeridgian limestone soils rich in fossilised oyster shells. Gentle pressing and cool fermentation in stainless steel preserve the fruit's purity and freshness. Several months resting on the fine lees add a subtle creamy texture, balancing the bright acidity and distinctive mineral character.

Food pairing

Oysters, grilled white fish, prawns and fresh goat's cheese. Serve chilled, with seafood or as an aperitif.