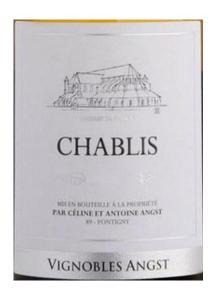
## w<u>U</u>st Fine Wine Imports "wines <u>U</u> should try!" www.wustwine.com

# Chablis 2017, Vignoble Angst



<u>Technical Data</u>	
Country	France
Region	Chablis
Appellation	Petit Chablis
Producer	Vignoble Angst
Founded	2013
Farming	Organic
Vineyard Age	30 years
Varietal(s)	Chardonnay
Soil Type	Limestone, Clay
Alcohol	13.0%
Residual Sugar	0.1%
Acidity (g/L)	6.1
pН	3.5
Fermentation	natural/stainless steel
Aging/Maturation	stainless steel

#### **Producer Description**

Vignerons are unfortunately full of angst each year about their vignobles (the places where those noble grapes are grown!), particularly in Chablis with its annual bouts with the two G-forces of gelee (frost) and grele (hail). This is an example of double Angst, however, with the talented team of Antoine & Celine Angst producing beautifully balanced and expressive wines such as their Premier Cru Cote de Jouan, AOC Chablis, Petit Chablis, and a Bourgogne Blanc each year.

As growing seasons are getting warmer, the Angsts have also made the decision to let their grapes reach full physiological maturity to create very expressive wines. Although their wines may not seem as being "bone dry" and with "bracing acidity" as more traditional Chablis wines (where in many years in the past the grapes don't get ripe!), the expressiveness of their wines is both delightful and results in lots of food pairings.

#### **Tasting Notes**

This is a delightful and refreshing AOC Chablis with a strong core of fruit. Initial aromas of apple, white peaches, apricots, white flowers, and hints of pear, quince, and cream progress into flavors of peach, apricot, honeydew melon, and quince. Initially, the wine seems medium bodied with perfect balance but then evolves into a very fully flavored and memorable finish. Overall, this is very refreshing and has perfect acidity.

### **Food Pairings**

Food pairings would include sole, sea bass, lobster, crab, swordfish, salmon, grilled tuna, veal/wienerschnitzel, chicken cordon bleu, lobster bisque, onion soup, potatoes au gratin, frittatas, caviar, sushi, and mild cheeses. Another suggestion, however, is that this is also just delightful to sip on while enjoying friends or reading a good book.

Contact: Kevin Wenck, 415-373-8236, <a href="mailto:kevin@wustwine.com">kevin@wustwine.com</a>
880 Franklin Street #705 – San Francisco, CA 94102
Permits – Import: CA-I-22187 / Wholesale: CA-P-23978