



# *Chablis*

Chablis is a white wine that originates from the northern part of France's Burgundy region. It makes sense that Chablis pairs well with oysters because there are fossilized oyster shells in the soil where its vines grow. This soil composition gives Chablis a distinctively mineral, flinty note. Chablis is made from Chardonnay grapes and has a more acidic, less fruity flavor than most white wines, which makes it ideal for drinking it with seafood.

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