



CHABLIS

GRAPE VARIETAL : 100% Chardonnay

THE PARCEL :

Our plot of Chablis is located in Milly in the lieu-dit « Les Charlevaux » that is between the Vaillons and Côte de Léchet. The exposition is to the West. Old vines averaging 35 years. The vines are pruned Double Guyot and harvested by machine.

SOIL AND SUB-SOIL :

Clay and limestone. KIMMERIDGIAN, the sub-soil often found in Chablis, is an alternating layer of marl and limestone : this soft, dense clay contains fossilized marine organisms like small oysters and the Ammonites. Moreover, the soil is fairly deep and stony.

DENSITY : 5 500 vines/ha

VINIFICATION & MATURING:

After a slow pressing using pneumatic press, we perform a static settling with cold temperature for about 12 hours. Alcoholic fermentation takes place in stainless steel tanks thermo-regulated with selected yeasts and without any enzyme addition. The wine goes through malolactic fermentation. Aged on the lees in stainless steel vats for 6 months to keep the freshness. After a fining with bentonite and fishglue and filtration Kieselguhr, Vincent cools the wines for a short period before bottling. Bottling after 7-10 months.

TASTING NOTES :

Citrus and white fruits with a hint of minerality on the finish. Its nice balance and complexity comes from old vines.

FOOD PAIRING :

Can accompany many dishes including l'Andouillette de Chablis, a terrine of rabbit, a seafood platter or as aperitif with gougères.

CELLAR : 3 to 6 years.

