



## CHABLIS 1er CRU « Côte de Léchet »

GRAPE VARIETAL : 100% Chardonnay

THE PARCEL :

Our plot of Chablis 1er Cru Côte de Léchet is located in Milly on top of a hill of the same name. The hill is extremely steep (about a 38 degree declination). The exposition is to South-East with a lot of direct sunlight. Old vines averaging 40 years. The vines are pruned Double Guyot and harvested by machine.

SOIL ET 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.

This terroir is light and stony, and the sub-soil shows the steep slope.

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 15-18 months.

TASTING NOTES :

The age of the vines, its exposure and terrain make this a flattering, round and well structured wine. It also has a nice minerality and a very expressive nose.

FOOD PAIRING :

This wine could be accompanied with roast lobster with saffron, a chicken breast with Epoisses or pike perch fillet with beurre blanc.

CELLAR : 10 to 15 years.

