

Chablis



Wine description

Wine name: Chablis
Appellation: AOC Chablis
Production region: Bourgogne, France
Colour: White
Grape variety: Chardonnay

Vineyard

Vine location: Our Chablis vines are cultivated in the villages of Chablis, Fleys, Beru and Chichée
Surface: 16 hectares
Production: 60 hectolitres per hectare
Soil: Clay and limestone on underlying kimmeridgian
Vine density: 8,300 vinestocks per hectare
Average vine age: Approximately 35 years old

Fermentation

Fermentation period: Approximately 25 days
Yeast: Natural
Temperature control: Between 16 and 18°C
Malolactic fermentation: 100%
Bacteria: Natural

Maturation

Containers: Stainless steel vats (from 25 to 100 hectolitres)
Maturation on lees: Yes
Maturation period: From 10 to 12 months

Fining/Filtration

Fining: Clay
Filtration: Tangential
Cooling: Yes

Tasting

Hues of yellow and white gold with hints of pale green compose a brilliant, bright and clear robe. Intoxicating perfumes of summer flowers and fruit fill the nose. Its character has traits of oysters and shells. A Chablis aroma couldn't be more authentic than this.

Serving temperature: 12°C
Aging: 3 to 5 years

Wine analysis

Alc/Vol: 12.5 %
Acidity: 4 g/l H₂SO₄
Residual Sugar: 0.50 g/l