

Chablis

CHABLIS
gueguen
CELINE FREDERIC

Grape variety: 100% Chardonnay

Origin: Chichée and Préhy

Exposition: East and South/West Exposure

Terroir: Kimmeridgian, clay-limestone

Age of the vines: 40 years

Planting density: 6,000 vines per hectare

Size: Double guyot

Yields: 55 hl/ha

Culture: Reasoned

Alcohol: 12.5 % vol.

Vinification:

- Mechanical harvesting
- Direct pressing, cold settling
- Natural yeasts.
- Fermentation at controlled temperature (16-18°C) for the tank. Total alcoholic and malolactic fermentation.
- Ageing on fine lees from November to mid-April.
- Fining and filtration before bottling.
- Thermoregulation makes it possible to carry out fermentations at low temperatures in order to develop all aromas. The ageing is 100% stainless steel tank to preserve the freshness and fruitiness of the wine (about 10 months).
- Bottling by us at the Domaine.

Tasting

A bright yellow color, a fine and very fruity nose reminiscent of white-fleshed fruits and citrus fruits. The palate is supple and surprises with its freshness. There is the fruit and a slight liveliness that prolongs the aromas.

Custody from 3 to 8 years. To drink in its youth and freshness.

Serve at 10 – 12°C

Pairings

Aperitif, Oysters, Seafood salad, Escargot, or a fresh goat cheese

