

CHABLIS
gueguen
CELINE FREDERIC

Bourgogne Blanc 'Côtes Salines'

Grape variety: 100% Chardonnay

Origin & Exposure: Village of Préhy, South-West exposure

Terroir: Kimméridgien, Jurassic layer top, composed of limestone

Age of the vines: 30 years

Planting density: 7,800 vines per hectare

Size: Guyot double

Yields: 60 hl/ha

Cultivation: Reasoned

Alcohol degree % vol: 12.5°

Vinification:

- Mechanical harvesting
- Direct pressing, cold settling then 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

Pale yellow color, express scents of white flowers, almonds and toast. On the palate the great minerality brings out the typicality of our soils, to then finish on flavors of honey. Drink in 2 to 5 years: to drink in its youth and freshness. Serve at 10 – 12°C

Pairings

White meat, shellfish, fish in sauce; cold cuts, chicken, cheese such as Epoisses or Langres.

