

Chablis 'Cuvée 1975'

CHABLIS
gueguen
CELINE FREDERIC

Grape variety: 100% Chardonnay

Origin & Exposure: Village of Chichée, South exposure

Terroir: Kimmeridgian, Jurassic layer, Clay-Limestone

Age of the vines: 45 years

Planting density: 5,800 vines per hectare

Size: Guyot double

Yields: 52 hl/ha

Cultivation: Reasoned

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

Our Chablis 'Cuvée 1975' is a unique selection, this year being the birth year of Céline, Frédéric, and our dear Chablisienne vines. This cuvée is very dear to our hearts and offers us beautiful complexity. A brilliant yellow color, a fine and very fruity nose reminiscent of white flesh fruits and citrus. Round and mineral in mouth, it offers beautiful length. Drink within 5 to 10 years.

Serve at 10 – 12°C

Pairings

Goat and sheep cheese, oysters, or even white fish and poultry au gratin.

