

Chablis Vaucoupin 1er Cru

Grape variety: 100% Chardonnay

Origin & Exposure: Village of Chichée, South exposure

Terroir: Kimmeridgian, Jurassic layer, Clay-Limestone

Vineyard Size: 2 ha

Age of the vines: 40 years

Planting density: 5,800 vines per hectare

Size: Guyot double

Yields: 52 hl/ha

In the vineyard:

- We practice a reasoned approach to viticulture: sustainable agriculture and HVE level 3. We
- We aim to integrate the vine into its environment, meaning:
 - Ploughing to activate the organic and microbial life of the soil
 - Partial grassing on certain plots
 - The use of natural fertilizers and treatments against diseases based on products of natural origin.

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

Remarkable elegance, this Premier Cru has a brilliant yellow color, a fine and very fruity nose: a wine with aromas of almond and ripe fruit. almond and ripe fruit. A beautiful mineral tension brings vivacity to a round and what a length! Drink within 5 to 10 years, Serve at 10 – 12°C

Pairings

Fish in hollandaise sauce, lobster salad, aged goat cheese.

CHABLIS
gueguen
CELINE FREDERIC

