

CHABLIS 2014

Light, dry white wines famous for their
minerality
and crisp vivacity.



Pale gold colour. Directly extracted from the fruit, the tasting involves a powerful fruit expression and a rich aromatic variety. Intense nose with hints of ripe white fruit and flowers. The palate accommodates aromatic richness and freshness. Lingering fruit finish



Bottle ageing : 4 – 5 years
Serving: 11°C – 12°C



Enjoy it with grilled fish or fish in sauce, grilled white meats or white meats in crem-based sauces and with goat cheeses

Grape variety : 100% Chardonnay

Origin & Exposure : Village of Chichée & Préhy, South East Exposure

Soil : Kimmeridgian clay and limestone

Age of Vines : 40 years

Density of plantation : 6 000 vines per Hectare

Pruning : Guyot double

Yields : 55 hl/ha

Culture : Ecological, based on respect for the earth

WINE MAKING

- Mechanical harvest
- Direct pressing, cold settling and yeast. Controlled fermentation temperature (16–18 ° C) for the tank
- Alcoholic fermentation and malolactic completed
- Maturing on fine lees from November to mid April.
- Collage and filtration before bottling.
- Thermoregulation allows fermentation at low temperature in order to develop the flavors. The wine is 100% stainless steel tanks to preserve freshness and fruitiness of the wine (about 10 months).
- Bottled by us at the Estate
- Alcool : 12,5 %

DOMAINE CELINE & FREDERIC GUEGUEN

31 grande rue de Chablis 89800 PRÉHY FRANCE

Tél : 03 86 41 45 06 P : 06 08 74 63 85

contact@chablis-gueguen.fr www.chablis-gueguen.fr