

CHABLIS PREMIER CRU VAUCOUPIN 2014

This vintage of cold maturation, which implies neither heat excess nor heaviness, has developed elegant, aromatic, well-balanced and generously mineral wines. All the elements required for a complete and perfect ripening of the Chardonnay grapes.



TASTING



Pale gold colour. Directly extracted from the fruit, the tasting involves a powerful fruit expression and a rich aromatic variety. Wines have complex aroma of citrus with chalky minerality. Grape ripeness was achieved, without any excess of weight or overripe aroma. Finish on the palate is always long, pungent and



Bottle ageing : 8 – 10 years
Serving: 11°C – 12°C – Decanting optional



Enjoy it with grilled fish or fish in sauce, grilled white meats or white meats in cream-based sauces

- Grape variety :** 100% Chardonnay
Origin & Exposure : Village of Chichée, South Exposure
Soil : Kimmeridgian clay and limestone
Age of Vines : 40 years
Density of plantation : 5 800 vines per Hectare
Pruning : Guyot double
Yields : 52 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

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