



CHABLIS PREMIER CRU VOSGROS 2014

The slopes of this site form a natural, southwest-oriented amphitheater, making a Chardonnay-based wine with bright, fresh characters that are classically Chablis, albeit slightly riper and rounder.

TASTING



The result is opulent, generously flavoured Chablis, with notes of honey, citrus fruits, and white pepper, which can be appreciated in its youth mineral.



Bottle ageing : 8 – 10 years
Serving: 11°C – 12°C – Decanting optional
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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, South West Exposure
Soil :	Kimmeridgian clay and limestone
Age of Vines :	25 years
Density of plantation :	5 800 vines per Hectare
Pruning :	Guyot double
Yields :	53 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 %

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