



## Chablis



### AOC LEVEL

AOC Village.

### GRAPE VARIETIES

100% Chardonnay - Dry white wine.

### AREA OF PRODUCTION

Burgundy, Yonne department. Our Chablis AOC vineyards are situated on the territories of the villages of Viviers, Bérù, Chichée and Chablis. Slopes are gentle (5 to 20%) and exposures diverse.

### GEOLOGY

Clay-rich limestone soil on the Kimmeridgian strata of the upper Jurassic. Often low in marls and very strong. Dispersed, the vineyards are planted on very variable soils.

### VINIFICATION

Mechanical harvest, providing slight prefermentary maceration, pneumatic press, then vinification 100% in thermoregulated stainless steel vats. At each stage of vinification, we seek a juxtaposition of the characteristics inherent to Chablis : fruitiness (citrus, tropical fruit), florality (hawthorne) and «terroir» (minerality).

### MATURATION

6 to 8 months on lees followed by bottling, from March onwards.

