

# Chablis Premier Cru

## VAUCOUPIN



### TECHNICAL DATA

GRAPE VARIETY  
Chardonnay

SOIL  
Kimmeridgian — clay-  
limestone

ASPECT  
South

VITICULTURE  
HVE level 3

AGING  
Stainless steel tank

SERVING TEMPERATURE  
10–12°C

CELLARING POTENTIAL  
3–8 years

### I. Vines

The vineyard is located in the village of Chichée, on the Kimmeridgian — the upper layer of the Jurassic composed of clay and limestone — with a south exposure.

We practice a reasoned approach to viticulture having obtained the HVE level 3 label, which translates into ploughing which activates the organic and microbial life of the soil, partial grassing on certain plots and the use of natural fertilizers and treatments against diseases.

### II. Vinification

After a long and delicate pressing and a cold settling of about twenty hours, fermentation takes place around 16 to 18°C using indigenous yeasts. Malolactic fermentation is carried out on fine lees from November to mid-April, followed by light fining and earth filtration for a clear, stable wine before bottling at the estate. Aging takes place exclusively in thermoregulated stainless steel vats, preserving freshness and fruitiness while allowing low-temperature fermentation that best develops the wine's aromas.

### III. Tasting

Bright yellow colour, with a fine, very fruity nose of almond and ripe fruit. A lovely mineral tension brings liveliness to a round palate, with a beautiful length.