

CHABLIS  
gueguen  
CELINE FREDERIC

CÉSAR  
CÔTEAUX BOURGUIGNONS

VINES

The plot is located in the village of Saint-Bris-Le-Vineux on the Portlandian, the upper layer of the Jurassic composed of limestone.

**Surface** : 0,2 ha

**Middle Age** : 30 years old

**Yield** : 20hL/ha

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.

VINIFICATION

Our grapes are destemmed and vatted for a 48-hour cold pre-fermentation maceration, then the fermentation begins naturally, a light daily pumping over to water the cap is carried out, any form of extraction is prohibited in order to obtain fine and digestible wines. The devatting is done in such a way as to avoid the use of a pump. The vinification is carried out in accordance with the Burgundian tradition: total alcoholic and malolactic fermentation, combined with the controlled use of a few modern techniques aimed at improving the quality and freshness of the wines. The aging takes place from November to June. A very light filtration before bottling by us at the Domaine.

TESTING

Robe rubis. Notes of black fruits: cherry, blackberry, blackcurrant. Light animal note. On the palate: the tannins are silky and delicate. Pairs perfectly with charcuterie, red meats, washed cheeses (Époisse, Soumaintrain).

Should be served between 12 and 14° Celsius and has a cellaring potential of more than 5 years.

