

CHABLIS GRAND CRU LES PREUSES

VINES

The plot is located in the village of Chablis on the Kimmeridgian, the upper layer of the Jurassic composed of clay and limestone, with a South-East exposure on the oldest and most mythical hillsides of Chablis.

Middle Age : 45 Years old
Yield : 45hL/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

After a long and delicate pressing, a cold settling of about twenty hours, the fermentation took place at around 16° to 18° Celsius using indigenous yeasts.

We carry out the malolactic fermentation on fine lees from November to mid-April then a light fining and filtration on earth in order to obtain a clear and stable wine before bottling by us at the estate.

The aging is done exclusively in stainless steel vats to preserve the freshness and fruitiness of the wine. These vats are thermoregulated which allows fermentations to be carried out at low temperatures in order to best develop the aromas of the wine.

TESTING

A bright yellow color. An elegant, assertive nose, on white flowers, citrus fruits and white fruits -pear, peach-. On the palate, this wine is very fine, the acidity is balanced and the finish is mineral, purely Chablisian.

Should be served between 10 to 12° Celsius and has a cellaring potential of 10 to 15 years.

