

THE WINE:

Name of the wine: Chablis

Appellation: AOC Chablis

Area of production: Burgundy, France

Colour: White

Varietals: 100% Chardonnay

VINEYARDS:

Provenance: Different localities on the communes of Ligny-Le-Châtel, Maligny and Villy (The Ys)

Vineyard area: 18.30 Ha

Planting density: 7300 Vines/Ha

Yields: 40 Hl/Ha

Average Age of Vines : 15-20 years

Soils: Chalky-Clay on Kimmeridgian

FERMENTATIONS:

Length of Fermentation: On average 150 days **Yeast:** Natural

Fermentation Temperature: around 22°C

Malolactic fermentation: 100%

Bacteria: Natural

MATURATION:

Maturation vessel: Stainless steel tanks (90 hl / 9000l)

Lees contact: Yes

Maturation period : 11 months

FINING / FILTRATION:

Fining agents : Bentonite

Filtration: Yes / Kieselghur white clay

tartaric stabilisation: Yes

DESCRIPTION:

The soils of Maligny, Ligny et Villy make up, in order of importance, the blend for this Chablis where each commune brings it's own character. The pale yellow with hints of green marks the arrival of Chablis , whilst the floral and cut grass aromas blend with chalky flintiness.

“Vintage advent” 2012: “The Wine at Sea” Donned in superb green and gold highlights, its nose fragrant with lilies and white flowers entices your taste buds. They are quickly satisfied by the initially fatty fruit that moves on to the crisp, tangy flavour of pink pomelos. Its salinity comes back to settle at the finish. Keep for 2 to 5 years.

Serving temperature: 12°C

Ageing potential: To be drunk within 2 to 5 years

TECHNICAL INFORMATION:

Percentage alcohol: 12.50% vol.

Total acidity: 4.08g/l H₂SO₄

Residual sugar: 2.5g/l

