

CHABLIS LES DEUX RIVES 2018

Blend of selected plots on both sides of the Serein.



VINTAGE

A dream vintage which offers generous volumes and superb quality. Water is a major player during the winter which allows the vines to build up their reserves before a particularly hot and dry summer. Favored by a mild spring, flowering took place perfectly with beautiful and numerous clusters. No major climatic incident hampers the growing cycle. The harvest, which was in impeccable health, took place from August 27 to September 15.

VINEYARD

The Petit Chablis appellation is mainly located on soils dating from the Portlandian while the other appellations, Chablis, Chablis Premier Cru and Chablis Grand Cru, developed on the hillsides, are mainly found on Kimmeridgian soils. It is in this particular subsoil, outcropping in places, that Chablis wines draw their typicity, their purity, their finesse, their minerality.

Wine-Growing method : Sustainable

Harvest: 100% mechanical

Soil : Calcareous clay, Kimmeridgian

Production area : 3318,34 ha

VINIFICATION

100% Chardonnay

At their arrival in our cellar, the grapes are immediately and carefully pressed with a pneumatic press .

90 % destemmed grapes, 10% whole berries

11 months of aging in thermoregulated stainless steel tanks of small capacity to allow the lees to be stirred.

13% vol.

TASTING

Tasting note

Nose of peach, granny apple and lemony scents which lingers in the mouth with nice minerality, a bouquet of freshness and most often iodized notes.

Food pairings

Ideal with fish terrines and warm oysters.

Serving temperature : 10-12°C

Should be drunk between : 2020-2023

