

CHABLIS 1ER CRU 2017

The chablis 1er cru comes from some thirty places selected for their situation and the quality of their products.



VINTAGE

After a cold and dry start to the year, temperatures rose quickly at the end of March, triggering a rapid resumption of the growing cycle. A few morning frosts impacted part of the vineyard at the end of April but without major damage. The flowering period takes place in a few days at the beginning of June in superb weather. The summer is hot and sunny but delivers some welcome storm rain to help the plant enter the veraison stage. The harvest takes place at the beginning of September with ideal weather and impeccable health quality of the grapes.

VINEYARD

Wine made from a blend of several vineyards within the appellation Chablis 1er Cru (bas de Fourchaume, Montée de Tonnerre, Vaucoupin, Côte de Léchet). This wine respects the Cuvée Ronde, from the Burgundian tradition.

Wine-Growing method : sustainable
Harvest : 100 % mechanical
Soil : Argilo-calcareous, Kimméridgian
Production area : 776,08 ha
Altitude : 230-250 m

VINIFICATION

100% Chardonnay

At their arrival in our cellar, the grapes are immediately and carefully pressed with a pneumatic press.
100 % destemmed grapes.

7 months (whose 4 months in stainless steel tank)
100% in stainless steel tank

12,5% vol.

TASTING

Tasting note

A wine with a complex and persistent bouquet, mixed with aromas of acacia honey, a hint of iodine and vegetal nuances.

Food pairings

The Premier Cru is of great aromatic complexity, which predisposes it to many associations, including hot oysters and fish in sauce. It will reveal itself with ham in Chablis, the local specialty.

Serving temperature : 10-12°C

Should be drunk between : 2020-2025

