Domaine Begue Mathiot

Chablis 1er Cru Vaucopins

Vintage: 2012
Size: 750ml
Blend: 100% Chardonnay
Appellation: Vaucopins

Joel Begue, who worked as a 'tacheron' (someone who works "à la tache", meaning he gets paid by the task, not by the hour, a typical Burgundian contract) acquired 3 hectares of classified AOC Chablis vineyards in the 1980s. Joel and his wife Maryse Mathiot started bottling their own wines in 1985 and established themselves as a domaine in 1990. Thanks to their tenacious labor, they grew their holdings to 12 hectares by the turn of the millennium.

By 2005 their daughter Guylhaine, trained in oenology, began to work at the domaine and took over the viticulture management under the guidance of her parents. The year she was made a true 'associate' of the winery, Joel sadly passed away leaving mother and daughter to run the domaine. Together they continued to build and now the domaine covers 17 hectares.

Every day they bring their necessary care to their familial vines to produce great wines of Chablis that respect the great terroir of the region.

Origin of Grapes: 100% estate grown
Age of Vines: 30 years
Size of Vineyard: 0.4 Ha
Yield: 55Hl/ha
Type of Soil: Limestone / Kimmeridgian type
Treatments in Vineyard: Sustainable practices, only one spray on Mildiou
Farming Techniques: Short pruning on Guyot double, Plough
Date of Harvest: Septermber 10
Method of Harvest: Mechanical
Method of Pressing: Pneumatic press
Pre-fermentation Techniques: None / direct press
Length of Maceration: 24h static racking
Fermentation Vessel: Stainless steel
Malolactic Fermentation: Yes
Period of Contact w/ Fine Lees: 4 months
Yeasts: Natural selected yeat
Filtration and Fining: Slight filtration and fining with bentonite/clay
pH Level: 3.19
Alcohol: 12.5%
Residual Sugar: 0.8 g/l
Time in Bottle Before Release: 8 months

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