

# Chablis Vieilles Vignes

*Appellation Chablis Contrôlée*



## The Chablis for everybody

Soil: Clay-limestone on Kimmeridgien

Age: more than 35 years old (average)

Harvest: Machine

Winemaking: The wine is fermented in tank at cold temperature, then, after malolactic fermentation the wine is 100% put into used barrel for raring during 12 months. After this, it's blended to finish aging in tank on the lees to go to 18-20 months total aging.

Bottling: at the property.

Tasting: Exhibiting aromas of almond paste, citrus zest, flowers and fresh pastry, it's medium to full-bodied, with more depth and concentration than the regular communal bottling, concluding with a tangy, saline delicately oak-inflected finish.

Service temperature: 11-13°C

Aging potential: 6 to 10+ years.

Alcohol Content: 13% vol