

#### THE WINE:

**Name of the wine:** Chablis 1er cru “Côte de Jouan”

**Appellation:** AOC Chablis Premier Cru

**Area of production :** Burgundy, France

**Colour:** White

**Varietals:** 100% Chardonnay

#### VINEYARD:

**Origin:** Locality of Courgis (purchase of grapes)

**Vineyard area:** 0,70 Ha

**Planting density:** 6000 vines /Ha

**Yields:** 30 Hl/Ha

**Average age of the vines:** 35 years

**Soils:** Kimmeridgian limestone

#### FERMENTATIONS:

**Length of fermentation :** 3 Months

**Yeasts:** Natural

**Fermentation temperature:** around 20°C

**Malolactic fermentation :** 100%

**Bacteria:** Natural

#### MATURATION:

**Maturation vessel:** 80% Oak Barrels of 25HL.(foudre) and 20% oak barrels of 600L

**Lees contact:** Yes

**Maturation period:** 12 Months

#### FINING / FILTRATION:

**Fining agents:** Bentonite

**Filtration:** Kieselgur white clay

**tartaric stabilisation:** Yes

#### DESCRIPTION:

The Estate's third child, born on the Serein River's left bank, comes from a purchase of grapes. This *climat* gets its name from the Latin *juris* meaning “high up, wooded area”. This name suits it well, especially when looked at from the valley floor. Before the decree establishing its appellation in 1987, the *climat* was called “Les landes et verjuts” (Moors and Verjuice). Decrees are not so bad after all!

**“Vintage advent” 2016:** Golden like a slice of the sun, this child from the left bank is a product of purchased grapes. Its nose is distinctly filled with ripe citrus fruit (bitter orange and lemon). A crisp texture is woven into the fruity pulp. After a few seconds, your saliva comes back, summoning the salty origins of its soil.

**Serving temperature:** 14°C

**Ageing Potential:** 10 to 15 ans

**Maturity:** between 5 to 7 years

#### TECHNICAL INFORMATION:

**Percentage alcohol:** 12.55%vol.

**pH:** 3,16

**Total acidity:** 3.96 g/l H2SO4

**Residual sugar** 1.5 g/l

