

“Freedom in a glass”

THE WINE:

Name of the wine: Chablis “grains dorés”

Appellation: AOC Chablis

Area of production : Burgundy, France

Colour: White

Varietals: 100% Chardonnay

VINEYARDS:

Origin: Locality of “Côte de Charmoy”

Vineyard area: 1.20 Ha

Yields: 45 Hl/Ha

Soils: Limestone on Kimmeridgian

Planting density: 7300 vines/Ha

Average age of vines : 20 years old

FERMENTATIONS:

Length of Fermentation: On average 150 days

Yeasts: Natural

Temperature control: Around 22°C

Malolactic fermentation : 100%

Bacteria: Natural

MATURATION:

Maturation vessel: 40% Oak Barrels of 228L. et 60% in stainless steel tanks.

Lees contact: Yes

Maturation period : 22 months

FINING / FILTRATION:

Fining agents: non

Filtration: Kieselgur white clay

Cold stabilisation: No

DESCRIPTION:

We have chosen to create a cuvee as we felt it should be made. Going outside the boundaries of a classical vinification, this cuvee from the Côte de Charmoy terroir, has had 30 months of maturation before being bottled. Alternating between Barrels and tanks, the wine was lightly stirred in order to extract the best lees character.

“Vintage advent” 2015: Its white gold juice puts your nose in seventh heaven! Its limestone upbringing gives it a perfume of powder and ground shells, of freshly knapped flint...in short, a one-of-a-kind fragrance. On the palate, the blueprint of a unique Chablis takes hold of your senses. You will or will not love this bottle, but you will drink it to its last drop.

Serving Temperature: 14°C

Ageing potential: 10 to 12 years

Maturity: between 4 to 5 years

TECHNICAL INFORMATION:

Percentage alcohol: 13,15 % vol.

pH: 3,27

Total acidity: 3,43 g/l H₂SO₄

Residual sugar: 1 g/l

