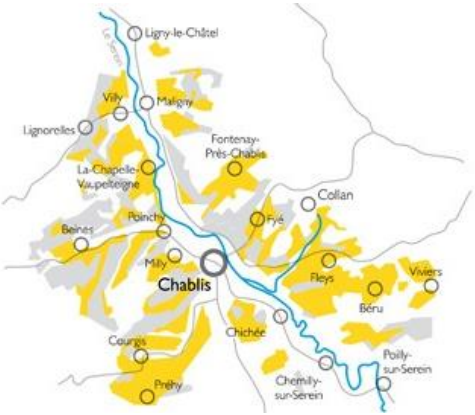
CHABLIS VIEILLES VIGNES

- Appellation
  - We do not produce this cuvée every year but only the best ones. It comes from our vines of Chablis and are selected when the harvest is made.

- Technical information
  - Grape variety: Chardonnay 100%
  - Soil: Kimmeridgian
  - Situation: south / south-east
  - Average age of the vines: 40 years
  - Vinification : maturity control, harvest and pressing, juice selection, alcoholic fermentation, malolactique fermentation, clarification by filtration, storage in stainless steel tank for 9 months and final filtration.



- Tasting notes
  - The grapes, which are harvested when the full ripe, give the wine a very strong and complex bouquet. With the passage of time, the honey and acacia aromas will fade in favour of fragrances of dried fruit and hazelnut.