

Chablis « Les Truffières »

Train of the vineyard

To guarantee quality whilst maintaining a respect for the environment, particular care is used in the cultivation of our Chablis “Les Truffières”, an area of just 1 ha 26, located close to the village of Villy.

Using exclusively organic additives, phytosanitary treatments based on natural raw materials, our vines use only products approved for organic growing. The soil is turned for weed control and a single Guyot cane pruning method is employed.

Vine Stock Age

20 ans

Grape Variety

Chardonnay

Yield

50 hl per hectare with a density of 6.000 vine stocks per hectare.

Acreage

1 ha 26 ares

Pressing

Pneumatic Press (brand : « SUTTER »)

Vinification

As always, following the spirit of our Chablis tradition, “Les Truffières” is matured and vinified, in the most natural way possible with natural yeast, and held in stainless steel vats. The bottling is done by hand, after 13 months of ageing, without fining nor filtering.

Dégustation

This Chablis is ideal as an aperitif and also excellent with dishes of fish, and cooked meats.

