

## Chablis AC

### Soil Type

Chablis lies along the southern extremity of the Paris basin, which stretches across northern France & the Channel to southern England, including the village of Kimmeridge in Dorset. Sedimentary soils formed from an Upper Jurassic sea-bed about 180 Millions years ago. The composition of the soil is alternating layers of very compact and hard chalky limestone and softer clay that is embedded with fossilized marine plants and animals. Our Chablis AC is produced from vineyards planted on the hillsides, from the villages of Chablis, Préhy and Villy.

### Acreage and Average Vine Age

15 Ha 05 ares \* 25 years

### Grape Varietals :

100% Chardonnay

### Cultivation of Soil method :

Reasoned cultivation. We avoid using polluting products such as weed killers and herbicides and prefer to work the vines using the mechanical turning of the soil, as well as manual intervention in the vineyard.

### Yield

60 hl per hectare with a density of 5.700 stocks per hectare

### Pressing

Pneumatic Press (brand : « Sutter »)

### Wine Making process

Cold settling at 16°C

Fermentation and ageing in stainless steel tanks under controlled temperature

### Bottling

In July after 9 to 10 months ageing

### Keeping Potential

Our Chablis is ready to drink and could be kept from 3 to 6 years.

### Tasting & Recommended food

Our Chablis wine is wonderfully balanced and very attractive, with a remarkable freshness and minerality that marks it out as classic. Expressive and open with ripe and slightly exotic hints that introduce sappy, plump and nicely mineral flavours. Well balanced wine, ideal as an aperitif. Also excellent with seafood, snails, delicatessen and goat cheeses.

