



Chablis Village

Our grapes come from two bordering villages : Fontenay-Près-Chablis and Béru.

Grape : 100% chardonnay.

Soil : clay and limestone from the kimmeridgien.

Planting density : 6500 feet/ha.

Vinification

Grape selection on a sorting table.

Pneumatic press.

Cold settling and fermentation with a temperature of around 20°C. **Natural yeasts.**

Vinification and aging: 100% in regulated stainless steel tanks.

Aging from 10 to 12 months.

2018 vintage : this generous harvest with perfect sanitary conditions gave complex, expressive, and generous wines but still with a nice balance between maturity and acidity.

Alcohol : 13%

Tasting : on white fruit flavours with a nice minerality, perfect for the aperitif or with oysters, shellfish or just grilled fishes.

To be served between 12 and 14°