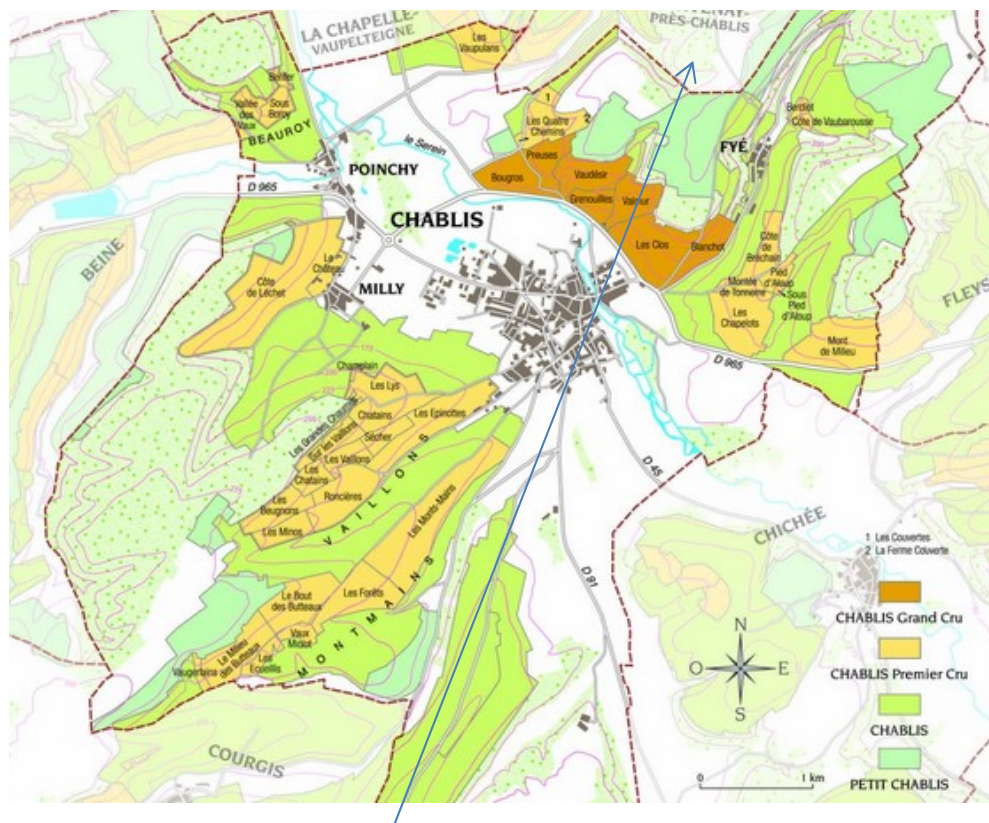


2019 Vintage



Chablis Village

These grapes come from 2 vineyards located in Fontenay-Près-Chablis and in Béru next to the village of Chablis. The soil is **kimmeridgien calcareous clay** which goes back to the upper Jurassic age (**portlandien**).
Density of plantation: 6500 vines/ha
Average age of the vines: **36 years**

Vinification

Manual harvesting, we use trailers to transport the harvest and unload it with a vibration system to avoid crushing the grapes and oxidation before pressing.

Pneumatic press.

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

Vinification and aging: 100% in stainless steel tank.

Aging between 10 to 12 months.

2019 vintage : after a pretty cold winter and almost no rain, flowering did well despite a few spring frosts. The summer was particularly hot and dry. No disease at all in the vineyard ! The rain early september unblocked the maturity and the harvest which started on sept. 12th was totally healthy. Nothing to pick out ! 2019 is a rather ripe vintage like the 2018, but with a bit higher level of acidity. With mostly fruit flavours, it will be perfect for the aperitif or with oysters , shellfish, or grilled fish ...

Grape : 100% chardonnay / Alcohol : 13.5% / To taste between 12 and 14°