

CHABLIS 1^{er} CRU

Côte de Jouan



- *Color:* White
- *Alc.:* 13.0% by vol.
- *Grape variety:*
Chardonnay
- *Vintage:* 2016
- *Serving temperature:*
12°C/53.6°F - 14°C/57.2°F
- *Worth keeping:* 10 years
- *About the climat:* this cuvée was made with grapes from an old vine of the Chablis vineyards, located in Courgis and called Côte de Jouan. It is a perfect combination of the conditions that winemakers search for when making a great wine: south to southeast exposure, strong slope and quality soil!
- *Soil:* dating from the upper Jurassic, alternation of marl and limestone of the Kimméridgien allows a deep rooting and thus a good expression of the terroir.
- *Winemaking:* gentle pressure using a pneumatic press. Transfer of the must in vats by gravity. Static 24-hour must settling in tanks. Then 25% of the cuvée is transferred to ferment in a sandstone jar while 75% is transferred in oak barrels. After ten days of alcoholic fermentation at controlled temperatures under 20°C/68°F, the malolactic fermentation is triggered by heating the cellar. The ageing continues for 10 months. After blending, a light fining is performed with bentonite to prevent any protein breakdown. Finally, filtering and bottling are carried out at the winery.
- *Tasting notes:*
 - Appearance: yellow gold, clear and bright, silvery glints.
 - Nose: Complex with notes of white peach, aniseed, jasmin...
 - Taste: smooth with a nice roundness and fruity notes. Great length with minerality and salinity at final.
- *Food pairing:* sea scallop risotto, fried prawns, stuffed turkey...