



CHABLIS 1^{er} CRU

Vau de Vey



- *Color* : White
- *Alc%* : 13.0% vol.
- *Varietal* :
Chardonnay
- *Vintage* : 2017
- *T° Service* : 12°C- 14°C
- *Cellaring* : 10 ans

- *About the place « climat »* : this wine come from a single-vineyard of old vines located in Beine, called Vau de Vey. It is in second year of organic conversion. Very steep vineyard, all the work is made manually and harvest also. South and Southeast exposure.
- *Soil and terroir* : soil from the Jurassic superior, combining marls and chalk from kimmeridgien allowing deep roots and a good expression of the terroir.
- *Winemaking* : long and soft pressing in pneumatic press. Transfer to the tank by gravity. Cold settling for 24 hours in tank. Racking of gross lees. Fermentation in "gres" amphora for 30% during 10 days and 70% in barrels (neutral). Malolactic fermentation and aging for 10 months in both amphora and barrels. The 2 wines are blend before bottling. Very light filtration.
- *Tasting Notes* :
 - eye : golden robe
 - nose : floral with almond notes
 - palate : very crisp and mineral with a nice natural richness in the palate and well-balanced between acidity and minerality.
- *Pairings* : oysters, seafoods, fish, goat cheese...