

Chablis Vieilles Vignes

The *Chablis* appellation is the best known of all the Chablis region wines. It also represents the largest area, occupying 70% of the Chablis vineyards or around 3,000 hectares. The Chablis *Vieilles Vignes* is made from the grapes from the Chardonnay “Old Vines” which are on average 50 years old. The subsoil is composed of layers of marl and chalky clay from the Kimmeridgian era, and heavy Portlandian chalk. These vines are grown on slopes exposed to the South or the West.

Area: 1.8 ha

Permitted Yield: 60 hl/ha

Average production: 10,000 litres

Average age of vines: 50 years

Winemaking: traditional method, in temperature-controlled stainless steel vats for 10 to 12 months.

Characteristics of our Chablis

A *terroir* wine, with a fine pale yellow colour with a hint of green. A floral nose with citrus notes. The taste appears quickly to reveal an elegant acidity, with grapefruit and flinty aromas that persist to the finish.

To Drink With...

When young, this wine can be drunk with fish or poultry terrines and grilled fish, but also with asparagus and assorted charcuteries. Makes an exceptional aperitif, and goes well with goat's cheese and Beaufort and Comté cheeses.