CHRISTOPHE ET FILS

GRAND VIN DE BOURGOGNE

CHABLIS
Vieilles Vignes

Description :

Vines: 63 years old, planted in 1959 by Sébastien's grandfather
Grape variety: Chardonnay
Soils / Subsoils: Kimmeridgian (flint, smoked)
Culture: reasoned control, each plot is monitored according to its needs of the year. The soils are worked mechanically. A short size in double guyot folded on the same side and a disbudding to control the yield and thus to optimize the effect of the terroir.

Vinification & Breeding:

Vinification : Traditional fermentation in thermo-regulated stainless steel tanks, then 100% malolactic fermentation
Breeding: 12 months on lees in oak barrels 10-15%.

Dégustation :

Description: Identical to Chablis (soft texture, empyreumatic aromas), but with more matter, length and complexity.
Aging potential: 5 to 8 years
Service temperature: 11-13°C
Food/Wine pairing: fish in sauce, grilled fish, scallops

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