Chablis Premier Cru
Forêts

In the Domaine’s two parcels, the bedrock is located just a few centimetres underfoot, and helps to bring an appealing minerality to the wine. The large number of the pebbles in the soil means that it offers excellent drainage. The southern vineyards bring warmer aromas to the wine, which evolve into ripe fruit aromas.

Terroir

Grape variety:
Chardonnay

Years planted
1969-1978

Vinification
No added yeast, long fermentation using indigenous yeasts, in temperature-controlled vats. Spontaneous malolactic fermentation. Matured for 12 to 16 months. In stainless steel tanks, with the least possible handling. Long moderately cold stabilisation. Fining using bentonite if necessary. The wine is gently filtered once before bottling.

Cellaring time
5 to 15 years

Tasting
Serve between 12 and 14°C, it must be aired or carafed before tasting. Notes of undergrowth and fern, mixed with other spicier ripe fruit, cocoa and pepper aromas, suggesting a lively, very mineral and chalky palate, with the famous gunflint taste, sometimes with a suggestion of liquorice notes.

Closure
Natural cork

In the press...
Allen Meadow (2017) - 89-91
John Gilman (2017) - 92
RVF (2016) - 16
Bettane+Desseauve (2016) - 15,5
Decanter (2016) - 91
Robert Parker (2017) - 89-91
Tim Atkin MW (2015) - 93