

# Chablis 1er Cru Côte de Léchet

Appellation Chablis 1er Cru Contrôlée



## Description:

The Côte de Léchet, it is a 38% of slope right the sun, a very poor, very rocky soil, of small yields and some mineral wines as possible.

We obtain wines rather round, flattering, well-balanced and harmonious, with a beautiful structure which brings them a good potential of longevity.

## Serving advice:



- Aging : 5 to 7 years old



- Serving temperature 10-12°C



- Food-wine matches : Shellfishes, salmon, blanquette of veal, grilled chicken in the oven, carpaccio of beef...

## Technical Sheet:

**VARIETY :** Chardonnay

**ORIGIN & EXPOSURE :** Village of Milly - South-east exposure

**TERROIR / SOIL :** Kimmeridgian: Alternate layers of limestone and marls containing fossilized marine bodies which give Chablis its fresh minerality.

**VINES AGES :** 60-65 years old

**PLANTING DENSITY :** 5700 vines per hectare

**PRUNING :** Guyot double

**YIELD :** 45 hL/ hectare

**CULTURE :** Wine produced from organically grown grapes. In conversion to biodynamic culture.

**WINEMAKING :** Pneumatic press. Temperature controlled alcoholic, fermentation in stainless steel vats (90%) and aging in oak (10%). Malolactic fermentation completed.