

Chablis 1er Cru Vau de Vey



Description:

Vau de Vey is located in the valley situated behind the Côte de Léchet.

Facing east, its slopes are very steep, some of which can only be worked by hand. This appellation is less well-known than the others, but gives wines of excellent quality: delicate, rich, rather mineral and dry.

Serving advice:



- Aging : 7 – 8 years



- Serving temperature 10 – 12°C.



- Food-wine matches: Shellfish, Goat's cheese salad...

Technical Sheet:

GRAPE VARIETY : 100% Chardonnay.

ORIGIN & EXPOSITION : Village of Chablis – East exposure.

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

AGE OF VINES : 20-25 years.

DENSITY OF PLANTATION : 5700 vines per hectare.

PRUNING : Guyot double.

YIELD : 55 hl per hectare.

CULTURE : Organic Farming

WINEMAKING : Pneumatic press. Temperature controlled alcoholic fermentation and is in stainless steel. Malolactic fermentation completed.