

Chablis Grand Cru LES PREUSES



Description:

This Grand Cru has a very exceptional ageing capacity. A typical Chablis marked by a very pronounced minerality, it commands respect.

Powerful, rich and very fine, it has elegance and sensual delight.

Serving advice:



Aging: until 15 years.



Serving temperature 12°C



Food-wine matches: Fried foie gras, sushi, sashimi, scallops...

Technical Sheet:

GRAPE VARIETY : 100% Chardonnay.

ORIGIN & EXPOSURE : Village of Chablis. South exposure.

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

AGE OF VINES : 30 years old.

DENSITY OF PLANTATION : 5500 vines per hectare.

PRUNING : Guyot double.

YIELD : 45 hl per hectare.

CULTURE : In conversion to biodynamic practices.

WINEMAKING : Pneumatic pressing. Temperature controlled fermentation with native yeasts. Ageing on the lees during 18 months: 3/4 in closed egg-shaped concrete tank, 1/4 in oak of more than 2 wines. Malolactic fermentation completed.

APOGEE : 4 to 5 years old.

