

Chablis Grand Cru VALMUR



Description:

Double exposure (south by southeast). Deep clay-lime topsoil on marl that offers a high mineral quality with a good power. Highly typical, it is often the Chablis enthusiast favorite Grand Cru.

Serving advice:



Aging: 10 years



Serving temperature 12 - 14°C



Food-wine matches: Poultry and white meat, grilled or in a cream sauce.

Technical Sheet:

GRAPE VARIETY : 100% Chardonnay.

ORIGIN & EXPOSITION : 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 : 5700 vines per hectare.

PRUNING : Guyot double.

YIELD : 45 hl per hectare.

CULTURE : Ecological, based on the respect of the soil.

WINEMAKING : Pneumatic press. Natural yeast. Temperature controlled alcoholic fermentation and is in stainless steel and maturing on the lees during 18 months, in foudre (a very big oak containing 100hL). Malolactic fermentation completed.

APOGEE : 4 to 5 years.

