

Chablis

Les Vieilles Vignes de Sainte Claire



Description:

The sixty-year old vines produce more concentrated grapes. Their roots are deeply established in the ground (up to 25 metres) and draw the essential nutrients to give a perfect, balanced wine.

Jean-Marc Brocard uses all his know-how to preserve the Kimmeridgian soil and his wines reveal all the typical minerality of the Chablis appellation.

Serving advice:



Aging: 7 to 10 years



Serving temperature 10 – 12°C



Food-wine matches: Mushroom pie, shellfish, fish dishes, dry goat cheese, foie gras...

Technical Sheet:

GRAPE VARIETY : 100% Chardonnay.

ORIGIN & EXPOSITION : Village of Pr hy. - South-West exposure.

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

AGE OF VINES : Sixty years old

DENSITY OF PLANTATION : 5700 vines per hectare.

PRUNING : Guyot double.

YIELD : 30 hl per hectare.

CULTURE : Biodynamic. Wine produced from organically grown grapes -
Certified by FR-BIO-01

WINEMAKING : Pneumatic pressing. Fermentation in stainless steel vats with
temperature control at 18-20°C. Ageing on lees in stainless
steel vats to preserve the freshness of the fruit and the
typicity of the soil. Malolactic fermentation completed.

