

## Chablis 1<sup>er</sup> Cru "Vaucoupin" 2014

**Grape-variety :** Chardonnay.

**Geology & Soils :** Marls and calcareous clayey from the kimmeridgien period.

**Vignes :** 49 years. 0.36 ha. 58 hl / ha. Double cane Guyot pruning.

**Vinification :** Manual and mechanically harvested. Static settling, then ageing in stainless steel tanks for alcoholic and malolactic fermentation's. Clarification by racking and fining agent.

**Analysis :** Alcohol: 12,37 vol.  
Acidity: 3,95 g/l.  
Sugar: 2,52 g/l.

**Evolution :** To taste from 2015 to 2022.

**Service :** All seafood especially with a rich creamy sauce. Also excellent with chicken and lamb. Serve between 11-13°C.

### **Tasting :**

The robe is a soft yellow with bright golden reflections. The nose is fine with fresh yellow fruits, citrus and a soft oaky vanilla. The mouth is rich and generous with an excellent mineral freshness. The finish is long with a blend of citrus and oak flavors.

