

# Chablis 1<sup>er</sup> Cru

## « Butteaux »

### 2022

AGE OF VINES :	35 years on average
GRAPE VARIETY :	100% Chardonnay
PLANTING DENSITY :	6000 stocks per hectare
YIELD :	50 hl per hectare
AGEING :	14 – 16 months

#### Soil type :

Chablis lies along the southern extremity of the Paris basin, which stretches across northern France and the Channel to southern England, including the village of Kimmeridge in Dorset. Sedimentary soils formed from an Upper Jurassic sea-bed about 180 Millions years ago.

The composition of the soil is alternating layers of very compact and hard chalky limestone and softer clay that is embedded with fossilized marine plants and animals.

Our parcel of Butteaux is planted on one of the hills that reach the valley, on the left bank of the Serein river, with a South-East exposure.

The soil at this place contains blue clay, which makes soil very compact.

This special local soil gives wines of original complexity.

#### Wine making process :

Pneumatic Press. Cold settling at 16°C

Spontaneous alcoholic fermentation and ageing in stainless steel tanks under controlled temperature. End of maturation in Burgundian oak of 228 litres.

Bottling after 14 to 16 months of ageing

#### Tasting :

Gold colour with white reflection, tears are present, which leaves us guessing to a rich and smooth wine. A fruity perfumed nose carrying quince notes and also an empyreumatic peak which reminds us his special terroir.

In the mouth, a sharp attack which confirms the nose, richness and roundness in the mid-palate to finish on salted butter caramel notes.

This wine will be perfect with cooked meats, white fishes or also with cheeses.

