

DOMAINE VOCORET & FILS

GRANDS VINS DE CHABLIS
DEPUIS 1870



CHABLIS AOP

APPELLATION CHABLIS PROTÉGÉE

APPELLATION CHARACTERISTIC

Total surface under this appellation	3656 ha
Surface under production of our winery	16 ha 25 ar 51 ca

Soil	Clay-limestone
Exposure	South east / Sud west
Grape variety	100% chardonnay

Average age of vines	40 ans
Grape harvesting methods	Mechanical



VINIFICATION & AGEING

The grapes, harvested mechanically, will be pressed in a pneumatic press.

After 24 hours, the must will be clarified in a stainless steel vat for alcoholic fermentation, which will last approximately 15 days at a controlled temperature.

Following malolactic fermentation, ageing will begin in stainless steel vats and will last 8 months on fine lees.



TASTING

Its pale gold or greenish-gold colour belies a very fresh, lively and mineral nose. There are hints of flint, green apple and lemon. Notes of lime blossom, mint and acacia are common. Ageing makes it slightly more golden and spicier. On the palate, its aromas retain their freshness and purity for a long time. Dry and perfectly refined, Chablis has a unique and easily identifiable personality.

Ageing potential: They can be kept for 5 years or more, depending on the vintage.

Food Pairings: They are drunk young (1 to 3 years) as an aperitif or at the start of a meal, but can gain complexity with age. However, it has lovely iodine aromas that go well with oysters, fish tartare, snails and charcuterie.

Ideal temperature: They should be served between 10° and 12°C.