

# les vénérables

This Chablis is made with grapes from venerable Chardonnay vines (on average more than 35 years old) that grow on a clay and limestone soil deriving from Kimmeridgian geological times. Enhanced by more than a year's ageing on fine lees in tanks and in small barrels, the wine has a nose with flowers and citrus fruit. In the mouth it is fresh and structured, giving an elegant mineral "edge" with a very long finish. A great Chablis expressive of terroir, an everlasting surprise.



**APPELLATION :** CHABLIS

**GRAPE VARIETY:** CHARDONNAY 100%

**SOIL AND SUB-SOIL:** UPPER AND MIDDLE KIMMERIDGIAN. ALTERNATING LIMESTONE AND MARL WITH FOSSILISED EXOXYRA VIRGULA

**DENSITY:** 5,500 TO 6,500 VINES/HECTARE

**SITUATION AND EXPOSURE:** IN THE VILLAGES OF BEINES, BÉRU, CHABLIS, LA CHAPELLE VAUPELTEIGNE, CHEMILLY SUR SEREIN, CHICHÉE, COLLAN, COURGIS, FLEYS, FONTENAY, LIGNORELLES, LIGNY LE CHÂTEL, MALIGNY, POILLY, PRÉHY, SAINT CYR LES COLONS, VIVIERS AND VILLY. VARIOUS EXPOSURES

**AVERAGE AGE OF VINES:** 35 YEARS

**PRUNING SYSTEM:** DOUBLE GUYOT, ONE-WAY

**VINIFICATION:** COLD SETTLING BEFORE FERMENTATION. BOTH YEAST AND MALOLACTIC FERMENTATIONS IN TANKS

**MATURING:** 14 MONTHS ON FINE LEES, IN TANKS AND SMALL BARRELS