

Chablis

Vieilles Vignes

Appellation Chablis Contrôlée



The Chablis for everybody

This cuvée is made from a selection of our oldest vineyards of Chablis, between the ones aged more than 35 years old.

After a vinification in tank, the wine is put into barrel during 12 to 15 months.

We are only using 2 or 3 wines barrels to don't hide the typicality of the Chablis.

It's buttered aromas and candied fruits come to blend with its minerality to give a wine that is self-sufficient.

Chablis *Vieilles Vignes* 2015

Tastevinage: Autumn cession (2016), by the « confrérie des Chevaliers du Tastevin , Château de Clos Vougeot ».