

DOMAINE DE L'ENCLOS

VAU DE VEY CHABLIS 1ER CRU

Burgundy , France



Availability Private import

Human Romain et Damien Bouchard

Millésime 2017

Appellation Chablis 1er Cru Vau de Vey AOC

Lieu, Lieux-Dits 1er Cru Vau de Vey

Sols Clay Limestone Kimmeridgian

Altitude Des Vignes 160-205 meters above sea level

Orientation East South-East

Cépages 100% Chardonnay

Viticulture In conversion to Organic

Palissage Guyot double Poussard

Pi/Hect 6 000 ft/ha

HI/Hect 21 hl/ha

Vendanges Hand harvested

Vinification 100% stainless steel tank. No chaptalization, natural vinification with settling of cold juices in stainless steel vats, alcoholic and malolactic fermentations in indigenous yeasts and bacterias

Levures Indigenous

Élevage On the lees 12 months without soutirage. Only the sulphur in minimal doses is used 12 months after for bottling. Kieselguhr filtration

Volume D'alcool 12.97% alc./vol.

Sulfites 72 mg/l

Sucre Résiduel <.6 g/l

Acidité Totale 4.2 g/l

Color Light gold

Degustation Beautiful maturity balanced by a delicate and delicate profile and a freshness typical of this climate.

Temperature Of 10°C

Service

BOIRES