

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 Kimmeridgien
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 bacteria
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 Service	10°C

BOIRES
