



Caves Baptiste Bienvenu



Chablis

[A pure fresh and intense delight with a worldwide reputation.]



Terroir

Burgundy - Appellation: Chablis.

Known as the golden gateway to Burgundy, Chablis is a charming village renowned for its prestigious wines, situated 20 km away from Auxerre. The vineyards of Chablis stretch alongside a small river aptly named the Serein.

The "village" appellation of Chablis, the largest in the region, is produced on a terroir composed of Kimmeridgian limestone and clay, spanning across twenty communes.

The vineyards exhibit a variety of exposures, with mixed orientations.

Surface area

The total planted area of the Chablis vineyard is 5500 hectares.

We harvest the grapes from our colleagues in Chablis to produce our Chablis.

Annual production

6 000 at 7 000 bottles of Chablis.

Grape variety

White wine made from 100% Chardonnay.

Average age of the vine

35 years.

Work of the vine

The vineyard plots of these vines are pruned using the simple Guyot method.

As for sustainable cultivation practices, we prioritize regular ploughing throughout the year for mechanical soil maintenance, eliminating the need for chemical weed control.

Vinification

After pressing, the juice obtained is settled at low temperature and then racked and transferred directly to our barrels in order to proceed with its alcoholic fermentation (between 12 ° C and 19 ° C).

Ageing

The malolactic fermentation takes place in oak barrels and the wine is aged there for a minimum of 8 to 12 months depending on the vintage.

Character of the wine

Chablis "village" is a dry and mineral wine that captivates with its remarkable balance, showcasing richness, freshness, and legendary minerality. In its youth, the wine is generous and vibrant, while with some aging, the aromas gain even more intensity and power. It has an aging potential that ranges from 5 years to a decade for the finest vintages.

Robe

Light and pale gold color.

Nose

Fresh and lively with notes of lemon, flint and gunstone.

Taste

On the palate, the wine provides a mineral texture with a good balance between acidity and fat. Very quickly, the finesse and freshness of this Chablis stimulate the taste buds.

Food and wine pairings

The Chablis "village" can be enjoyed with oysters, scallops, Burgundy snails or Chablis andouillette.

Service

Serve between 10 and 12 degrees. Alcohol content: 13%.

Container available for sale

75 cl