

# Chablis Premier Cru Vau de Vey White, 2018

## VINES

### **TERROIR**

Soil from the upper Jurassic, combining marls and limestone from Kimmeridgien allowing a deep rooting and thus a good expression of the terroir.

#### LOCATION

This wine comes from a single-vineyard of old vines located in Beine, called Vau de Vey. It is in second year of organic conversion. Very steep vineyard, all the work is made manually and harvest also. South and Southeast exposure.

### IN THE VINEYARD

2nd year of conversion to organic farming Hand working and hand harvesting

Surface area of the vineyard: 0.55 ha - Age of vines: 35 ans

## VINIFICATION & MATURING

## THE VINTAGE

2018 is a generous and sunny vintage, easy to drink young but with also an excellent ageing potential.

Harvest start date: 10/09/2018 - Yield: 56 hL/ha - Production volume: 3100

Long and soft pressing in pneumatic press. Transfer to the tank by gravity. Cold settling for 24 hours in tank. Racking of gross lees. Fermentation -10 days- in sandstone amphoras for 50% and 50% in barrels -neutral-.

Malolactic fermentation and ageing for 10 months in both amphora and barrels. The 2 wines are blend before bottling. Very light filtration.

Alcohol content: 13 % vol.

## SERVING & TASTING

Golden robe

Floral with almond notes on the nose.

Very crisp and mineral mouth with a nice natural richness in the palate and well-balanced between acidity and minerality.

**Ageing potential** : 5 to 10 years - **Serving** :  $12^{\circ}\text{C}/53.6^{\circ}\text{F}$  -  $14^{\circ}\text{C}/57.2^{\circ}\text{F}$ 

oyesters, seafoods, fish, goat cheese...

Classic wine pairings: Fruits de mer, Crustacés, Spécialités françaises, Viandes blanches

## SPECIFICATIONS

Contains sulphites - Does not contain egg or egg products - Does not contain milk or milk-based products

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