

# **ALAIN MATHIAS**

# Chablis Premier Cru Côte de Jouan White, 2019

### VINES

Wine origin: Négoce

#### LOCATION

The grapes come from an old vineyard located in Courgis and called Côte de Jouan.

#### TERROIR

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

#### IN THE VINEYARD

Mechanical harvest

#### VINIFICATION & MATURING

#### THE VINTAGE

2019 is a generous and sunny vintage, easy to drink young but with also an excellent ageing potential.

#### VINIFICATION

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 in stainless steel tanks for 50% and 50% in barrels -neutral-.

#### AGEING

Malolactic fermentation and ageing for 12 months in both tanks and barrels. The 2 wines are blend before bottling at the estate. Very light filtration.

Alcohol content: 13.5 ABV

## SERVING & TASTING

#### **TASTING NOTES**

Golden robe with green glints

Complex bouquet with floral notes, white peach and anise notes... with almond notes on the nose. Nice richness in the mouth with fruity notes, minerality to finish with a great length and salinity.

Ageing potential: 5 to 10 years, 10 to 15 years

#### SERVING

12°C/53.6°F - 14°C/57.2°F

#### **CLASSIC FOOD AND WINE PAIRINGS**

Sea food, Fish, White meat, Poultry

#### SPECIFICATIONS

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

