



Chablis Premier Cru Vau de Vey, Blanc, 2023, Domaine Alain Mathias

AOC Chablis Premier Cru Vau de Vey, Bourgogne, France

THE VINTAGE

2023 is a well balanced vintage, giving fresh and easy to drink white wines

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.

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

Organic farming
Hand working and hand harvesting

HARVEST

16/09/2023

WINEMAKING

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 sandstone amphoras for 50% and 50% in barrels (neutral).

AGEING

Malolactic fermentation and ageing for 12 months in both amphora and barrels, then the 2 wines are blend and stay 6 months in tanks. No filtering before bottling by ourselves at the estate.

VARIETAL

Chardonnay 100%

12.5 % VOL.

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

TECHNICAL DATA

Production volume: 4500 bottles
Surface area of the vineyard: 0.55 ha
Yield: 60 hL/ha
Age of vines: 40 years old
Ageing in vats: 6 month
Ageing in barrels: 12 month
Ageing in amphorae: 12 month
SO2 libre: 28 mg/L
SO2 total: 63 mg/L



SERVING

12°C/53.6°F - 14°C/57.2°F

AGEING POTENTIAL

10 to 15 years

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.

FOOD PAIRINGS

oysters, seafoods, fish, goat cheese...

CLASSIC FOOD AND WINE PAIRINGS

Sea food, Shellfish, French cuisine, White meat