



ROBERT GOULLEY

Chablis Premier Cru Vosgros

White

VINES

TERROIR

The typicity of Vosgros Premier Cru is due to a Kimmeridgian clay and limestone soil.

LOCATION

Our grapes are growing in Chichée, on the Vosgros hill with a beautiful South-west exposure.

IN THE VINEYARD

The vines are 25 years old and give 53 hectoliters by acres every year. We take care of all our grapes in a sustainable and reasoned approach to viticulture. Our winery benefits from the High Environmental Value certification -HVE-.

VINIFICATION & MATURING

THE VINTAGE

The vintage 2019 is the result of a sunny weather, which illustrates the Chablis freshness.

- Mechanical harvest
- Natural yeast
- Direct pressing, cold settling. Controlled fermentation temperature -16-18 ° C- for the tank
- Alcoholic fermentation and malolactic completed
- Maturing on fine lees from November to mid April.
- Collage and filtration before bottling.
- Thermoregulation allows fermentation at low temperature in order to develop the flavors. The wine is 100% stainless steel tanks to preserve freshness and fruitiness of the wine.
- Bottled by us at the Estate.

Alcohol content : 12.5 % vol.

SERVING & TASTING

The result is opulent, generously flavoured Chablis, with notes of honey, citrus fruits, and white pepper, which can be appreciated in its youth.

Ageing potential : Enjoy all year long, 2 to 3 years, 5 years, 5 to 10 years - **Serving** : To be served between 10°C and 12°C.

Enjoy it with grilled fish or fish in sauce, grilled white meats or white meats in cream-based sauces or with cheeses : goat cheese, époisses, soumaintrain, chaource.

SPECIFICATIONS

Other labels : Vegan

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



ROBERT GOULLEY
23, rue du Serein, 89800 La Chapelle Vaupelteigne
Tel. 0608746385 - contact@robert-goulley.fr
robert-goulley.fr


VINS DE
BOURGOGNE

Please enjoy Bourgogne wines responsibly.