



# ROBERT GOULLEY

## Chablis Premier Cru Vaucoupin

### White

#### VINES

##### TERROIR

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

##### LOCATION

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

##### IN THE VINEYARD

The vines are 40 years old and give 52 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 in stainless steel
- 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 nose is fruity, elegant and offers a slight gourmandise. It reveals notes of ripe lemon and clementine, slight hints of yellow plum associated with a hint of fresh peach as well as a subtle hint of zests.

The palate is fruity, fresh,, well-built, racy and offers a beautiful acid frame, a beautiful suavity, elegance, a slight straightness, roundness as well as a beautiful matter. In the mouth this wine expresses notes of ripe lemon, ripe peach and slight notes of clementine associated with hints of flowers as well as a subtle hint of apple, flint and a subtle hint of ripe mirabelle.

**Ageing potential** : 5 to 10 years - **Serving** : Its perfect temperature for serving is 11-12°C.

Enjoy it with grilled fish or fish in sauce, grilled white meats or white meats in crem-based sauces.

#### SPECIFICATIONS

**Other labels** : Vegan

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



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VINS DE  
**BOURGOGNE**

Please enjoy Bourgogne wines responsibly.