





ROBERT GOULLEY Chablis Grand Cru Blanchot White

VINES

TERROIR

The grapes are growing on a marked slope facing south-east, the Kimmeridgian limestone soil which has made the reputation of Chablis wines.

LOCATION

The Grand Cru Blanchot is located at the east tip of the Grands Crus.

IN THE VINEYARD

The vines are 25 years old and give 45 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 Environnemental Value certification -HVE-.

VINIFICATION & MATURING

THE VINTAGE

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

- Hand-picking
- 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

On the nose, complex aroma of citrus with chalky minerality. Grape ripeness was achieved, without any excess of weight or overripe aroma. Finish on the palate is always long, pungent and mineral.

Ageing potential : 10 to 15 years - Serving : 10-12°C

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

SPECIFICATIONS

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







