



# ROBERT GOULLEY

## Chablis White

### VINES

#### TERROIR

Chablis vineyards are established on a limestone soil dating from the Late Jurassic. The small oysters and fossils inside this soil make the minerality and typicity of Chablis wines.

#### LOCATION

Our grapes are growing in Chichée and Préhy, south-east exposure.

#### IN THE VINEYARD

The vines are 40 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 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
- Direct pressing, cold settling . Natural yeast. 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 -about 10 months-
- Bottled by us at the Estate

**Alcohol content** : 12.5 % vol.

### SERVING & TASTING

The palate is fruity, well-balanced, silky, racy, aerial and offers a slight acid frame, a slight unctuousity, minerality, gourmandise as well as a beautiful finesse. In the mouth this wine expresses notes of ripe yellow peach, apricot and slight touches of quince, ripe Williams pear associated with a discreet hint of lemon, clementine as well as a very discreet hint of quenette. Good length.

**Ageing potential** : 5 to 10 years - **Serving** : To be served between 10°C and 12°C.

Enjoy it with cheese such as "Soumaintrain", platter of seafood, fish terrine -sea bass, monkfish, salmon-, mix raw salmon/ smoked salmon with sorrel

### 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.