



Grands Vins de Chablis
Guy MOTHE et ses Fils
42 Grand Rue
89800 Fontenay près chablis

CHABLIS 1ER CRU VAUCOUPIN



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|--------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Position: | South-East facing |
| Variety: | Chardonnay |
| Age of the Vines: | 20-50 years |
| Surface area: | 1 Ha 10 |
| Yield: | 55 hl / ha |
| Viticulture: | Organic manure, ploughing and herbicide in the summer if needed, rigorous tying up, de-budding and green harvest if necessary, controlled sanitary protection |
| Vinification: | Traditional with thermoregulation to 19° over 15 days in inox tanks |
| Ageing: | 9 months in inox |
| Degrees: | 13 ° |
| Organoleptic character: | Fine and delicate, with aromas of white flowers (acacia, hawthorn), and white-fleshed (peach) |
| Serving suggestion: | Serve as an aperitif or with fish |
| Serving temperature: | 10-12 ° |
| Ageing potential: | 6-8 years |