



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

CHABLIS 'VIEILLES VIGNES'



Position:	South facing
Variety:	Chardonnay
Age of the Vines:	50 years
Surface area:	1 Ha
Yield:	40 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:	12 months in inox
Degrees:	12.5 °
Organoleptic character:	This is a wine made from 50 year old vines, and shows its power, fine and complex aromas, and above all great richness in the mouth
Serving suggestion:	Serve as an aperitif, with fish, and cheese that has been pressed and cooked (comté, beaufort...)
Serving temperature:	10-12°
Ageing potential:	5-6 years