DOMAINE VOCORET & FILS

CHABLIS GRAND CRU
BLANCHOT

APPELLATION : CHABLIS GRAND CRU AOC climat « BLANCHOT »
SURFACE: 2 HA 10
GRAPE VARIETY: 100% CHARDONNAY
AVERAGE AGE OF THE VINE: 50 YEARS
PLANTATION DENSITY: 1m x 1m60 (about 5,800 vph)
EXPOSURE: SOUTH EAST
GEOLOGY: BLUE CLAY
YIELD PER HECTARE: 50 HL according to crops.
VINIFICATION: Controlled alcoholic fermentation and malolactic fermentation in vats stainless steel.

AGING BARRELS: 8 to 10 months in wood (oak barrels).
BOTTLING: July or September following the harvest.

LOCATION: This is the last climate on the right of the Grands Crus, giving it a wine with finesse.

STYLE OF WINE: The Blanchot is known for its well-defined nose of beeswax, a great finesse on the palate with notes of white flowers.

AGING: CHABLIS Grands Crus have an aptitude to go through the years. Its optimum is between 5 and 10 years depending on the balance of the vintage.