Chablis Grand Cru

➤ CHABLIS GRAND CRU

- **Appellation d'Origine Contrôlée created in 1938**
- **The Chablis Grand Cru appellation comprises 7 Climats: Blanchot, Bougros, Les Clos, Grenouilles, Preuses, Valmur and Vaudésir.**
- **Terroirs composed of limestone and marl with Exogyra virgula, tiny oyster fossils**
- **One of the rare French AOC wines: make reference to its geology, notably the Kimmeridgean age**
- **Figures from 2017 :**

  - The appellation Chablis Grand Cru represents 1% of Chablis wines
  - Production area : 101 ha
  - Harvest : 2 993 hl
  - Average annual harvest between 2013 and 2017 : 3 824 hl

DOMAINE VOCORET & FILS

Chablis Grand Cru

TASTING

➤ CHABLIS Grand Cru Les Clos, Valmur and Blanchot

- SURFACE: **1 HA 60**
- AVERAGE AGE OF THE VINEYARD: **50 years**
- GRAPE VARIETY: **100% CHARDONNAY**
- PLANTATION DENSITY: **1m x 1m60 (about 5,800 vph)**
- EXHIBITION: **SOUTH**
- GEOLOGY: **Kimmeridgean CLAY & ARGILO LIMESTONE**
- YIELD PER HECTARE: **50 HL according to crops**
- VINIFICATION: **Controlled alcoholic fermentation and malolactic fer**

vats stainless steel

- BREEDING: **6 to 8 months in barrels and half-muid**
- BOTTLING: **September following the harvest**

- **TASTING NOTES:** *« Grand Crus manage to be the most powerful wines, with the greatest concentration of fruit, yet retaining a driving elegance throughout. Minerals abound, and the finish shows extraordinary persistence. Nose of candied fruits, pistachio, honey and slightly toasted nougat. Bold and round, with hints of acacia honey and citrus. »*

- AGING: **More than 15 years :** *It is vineyard that produces wines most suitable for aging*