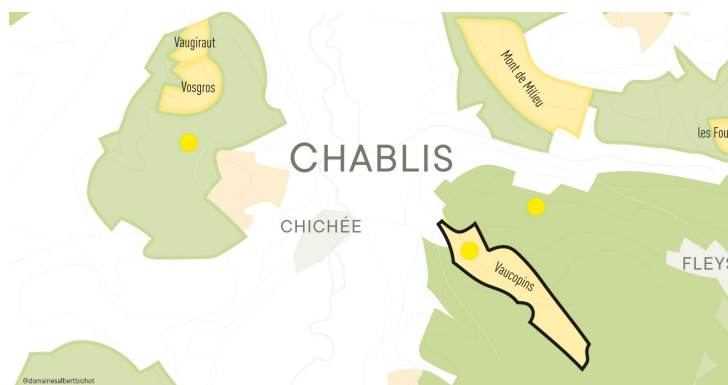


CHABLIS PREMIER CRU "LES VAUCOPINS" MAISON ALBERT BICHOT



LOCATION

Bourgogne

VARIETAL

Chardonnay

TERROIR

Predominantly limestone soil overlying subsoil composed of Kimmeridgian marls.

Surface area of the vineyard : 12,84 ha

Age of vines : 30 years old



PRESENTATION

Located on the right bank of the Serein river, this Climat is located in the commune of Chichée, 3 kms south-east of Chablis.

This terroir is remarkably similar to that of the Grand Crus: southern exposure, a steep slope and numerous Kimmeridgian outcrops, which give Chablis wines their typical minerality. This noble terroir along with frequently warm conditions yield classy Premier Cru wines with the same potential as the greatest Chablis.

WINEMAKING/AGEING

Handpicking, sorting of the grapes, gentle pressing so as to respect the fruit.

alcoholic fermentation and aging on fine lees: 85% in stainless steel vats and 15% in 1 to 4-year-old oak barrels for 10 months.

Finished aging in stainless steel vats for 2 months.

TASTING

The Vaucopins cuvée is the archetype of the minerality found in the wines of Chablis. A complex combination of fleshy fruit, notes of smoke and gunflint paired with a lively, vivacious structure. Highly concentrated flavours on the palate, which boasts exceptional length.

SERVING

Serve between 11 and 13°C (52-55°F).

To taste when young or to keep 5 to 7 years and more.

FOOD PAIRINGS

Fish and seafood, grilled or with sauce

Roasted or stewed poultry and white meats

Recipe suggestion: seared scallops with citrus butter

