

VENDANGES 2009

CHABLIS PREMIER CRU  
VAUCOUPIN

APPELLATION CHABLIS PREMIER CRU CONTRÔLÉE

Patrick Piuze

750 ml

Vinifié, élevé et mis en bouteille par Patrick Piuze à Chablis, France  
Product of France

Alc. 12,5% by vol.



**Appellation :** Chablis 1er cru Vaucoupin

**Vintage :** 2009

**Color :** White

**Location :** on the right bank of the Serein river, between the village of Fleys and Chichée

**Yields :** 56 hl/ha

**Age of the vines :** average of 38 years

**Harvest :** manual on the 16, 18 and 21 of September

**Grape variety :** Chardonnay

**Soils :** Kimmeridgian (clay and limestone from the Jurassic)

**Wine making :** Hand pick harvest. Wild yeast fermentation in old barrels (60%) and stainless steel tank (40%) for 3 months fermentation, 100% malolactic. Light fining with bentonite and kieselguhr filtration. No cold precipitation

**Bottling :** on the 6th of September

**Tasting Notes :** color : light gold with a hint of green reflection . Fresh nose of apricot and peach with light mineral notes . Full bodied wine on fresh apricot with mineral and salty finish

**Food match :** white fish and poultry

**Aging potentiel :** 5 to 7 years