



Roland Lavantureux

Classification :



Village

Région : Le Chablisien

Cépage : Chardonnay



Température de service :
10-12°C

Durée de conservation :
5 to 10 years

Chablis "Vieilles vignes" (White)

Le Chablisien - Chardonnay

Origine

The Vieilles Vignes (old vines) are located in the village of Lignorelles. These Chablis are south-east facing and enjoy plenty of sunshine. The very deep roots create a magnificent tension that gives this wine an added dimension.

The parcels that make up this Chablis Vieilles Vignes are between 50 and 65 years of age, and pruned to the Double Guyot method.

Vinification

The yield is naturally low, which gives us wines of great aromatic richness. Temperature control enables us to carry out low temperature fermentation in order to bring out all the aromas. The wine is aged for 10-12 months, 60% in stainless steel vats to preserve freshness and 40% in barrels previously used for 2 to 5 fills. Barrel ageing lends the wine complexity and depth. Blending the barrel-aged wine with the wine aged in vat enables us to achieve the perfect balance for each wine every year. We bottle the wines ourselves on the property.

Notes de dégustation :

Lovely on the nose, the wine reveals scents of ripe, almost candied, fruit. These exotic aromas continue and are coated on the palate by a rich body which carries through into a full, very long finish.

Mets d'accompagnements

This wine pairs well with lobster, crayfish or fish cooked in a sauce. It also goes nicely with meat, either grilled or cooked in cream.