



VITICULTURE
**TERRA
VITIS**
RESPONSABLE



PURITY & TERROIR

Chablis HOMMAGE

2022

Cuvée in tribute to Raymond Bachelier, Francine's father. The vines are on a hillside in Villy, giving another Chablis style, releasing a more saline, more iodized minerality reminiscent of the other component of the Chablis geology and its small oyster shells called Exogyra Virgula.

Tasting

Precise, sharp and clean nose that might seem a bit subdued but this subtlety also allows a saline side to shine. A bit of breathing opens everything up and brings on hints of ripe pear and apple. The mouth follows the same path with a more exuberant impression with a rich sunny fruitiness. The superb length goes on with a sea-front like minerality which is typical for the appellation.

Vinification

Reception on sorting table. Traditional vinification (pressing, alcoholic fermentation, fermentation malolactic and aging in vats).



Grape variety

Chardonnay

Density

6,500 vines/ha

Type of soil

Clay-limestone

Age of vines

50 years old

Geographical situation

On slopes
Permanent sunshine

Tasting temperature

12°C

On-call time

3 to 10 years

Alcohol Degrees

12,5% vol.


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