

Domaine des Hâtes

Technical Sheet

Chablis



Domaine des Hâtes

WINE IDENTIFICATION	
Name	CHABLIS
Appellation	CHABLIS
Production area	BOURGOGNE
Color	WHITE
Grape variety	CHARDONNAY
VINEYARD	
Size of vineyard	13.41
Planting density /ha	5600 pieds / ha
Yield /ha	60HI/Ha
Average vines age	30
Soils	Clay-limestone on Kimmeridgian
VINIFICATION	
Duration of fermentation (days)	15
Type of yeast	LSA
Malolactic fermentation	YES
Type of bacteria	NATURAL
AGEING	
Ageing method	STAINLESS STEEL
Maturing on lees	YES
Ageing duration	12 MONTHS
TASTING	
Tasting temperature (°c)	12-13°
Characteristics	Floral nose that opens up to citrus fruits and white flesh fruits. Fresh and lively on the palate, with mineral and iodine notes. Long and persistent finish.
Food pairing	Seafood, grilled fish, mountain cheeses
Ageing potential	5