



CHABLIS
JEAN COLLET
& FILS

CHABLIS

AGE OF VINES :	25 years on average
GRAPE VARIETY :	100% Chardonnay
PLANTING DENSITY :	5700 stocks per hectare
YIELD :	55 hl per hectare
AGEING :	9-10 months

Soil type :

Chablis lies along the southern extremity of the Paris basin, which stretches across northern France and the Channel to southern England, including the village of Kimmeridge in Dorset. Sedimentary soils formed from an Upper Jurassic sea-bed about 180 Millions years ago. The composition of the soil is alternating layers of very compact and hard chalky limestone and softer clay that is embedded with fossilized marine plants and animals. Our Chablis is produced from vineyards planted on the hillsides, from the villages of Chablis, Pr  hy and Villy.

Reasoned cultivation. We avoid using polluting products such as weed killers and herbicides and prefer to work the vines using the mechanical turning of the soil, as well as manual intervention in the vineyard.

Wine making process :

Pneumatic Press. Cold settling at 16°C
Spontaneous alcoholic fermentation and ageing in stainless steel tanks under controlled temperature.




Tasting :

Our Chablis wine is wonderfully balanced and very attractive, with a remarkable freshness and minerality that marks it out as classic. Expressive and open with ripe and slightly exotic hints that introduce sappy, plump and nicely mineral flavours. Well balanced wine, ideal as an aperitif. Also excellent with seafood, snails, delicatessen and goat cheeses.

Our Chablis is ready to drink and could be kept from 3 to 6 years.



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