



CHABLIS
**JEAN COLLET
& FILS**

CHABLIS

« LES TRUFFIÈRES »



AGE OF VINES :	30 years on average
GRAPE VARIETY :	100% Chardonnay
PLANTING DENSITY :	6000 stocks per hectare
YIELD :	50 hl per hectare
AGEING :	14 months

Soil type :

Our Chablis "Les Truffières" is a special cuvée from vines, planted on the village of Villy, secondary era geological area, "Portlandian" stage, marly limestone.

Since its plantation in the early 1990s, this 1 ha 26 of vineyards is cultivated in organic farming with organic amendments exclusively, and mechanical tillage for weeding and plowing.

Wine making process :

Pneumatic Press. Cold settling at 16°C
Spontaneous alcoholic fermentation.

As always, following the spirit of our Chablis tradition, "Les Truffières" is matured and vinified, in the most natural way possible, and held in stainless steel vats.

The bottling is done after 14 months of ageing, without fining or filtering.

Tasting :

Pale lemon with the faintest of green tints. Rather a classy nose here, elegance, lemon peel and minerals. The lively citrus notes continue on the palate and there is a good sense of tension. Elegant rather than full bodied.

This Chablis is ideal as an aperitif and also excellent with dishes of fish, and cooked meats.

Organic Certification :

Acquisition of the organic label from the 2018 vintage.
Certification by Bureau Véritas FR-BIO-10.

