



CHABLIS
JEAN COLLET
& FILS

CHABLIS

VIEILLES VIGNES

AGE OF VINES :	85 years on average
GRAPE VARIETY :	100% Chardonnay
PLANTING DENSITY :	6000 stocks per hectare
YIELD :	50 hl per hectare
AGEING :	10-12 months

Soil type :

Our Vieilles Vignes are planted on the top side of a slope from the village of Villy, in the north of Chablis, on limestone's massifs of Portlandien enjoying an South-East exposure.

The Portlandien soil contain more limestone and less clays than the Kimmeridgien soil.

This soil gives delicate bouquet and good ageing ability.

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 :

Bright, lifted and grape fruity, with light nutmeg aromas. The mouth is fairly rich in alcohol and straightforward. Spicy notes with a good balance and a touch of steel on the finish. Ideal as an aperitif, and also excellent with seafood and delicatessen.

Our Chablis Vieilles Vignes is a wine ready to drink young, And could be kept from 2 to 4 years.



SARL Jean COLLET et fils - 15, avenue de la Liberté BP61 - 89800 CHABLIS - France

☎ 0033.(0)3.86.42.11.93 - ✉ collet.chablis@orange.fr - @ www.domaine-collet.fr