

DOMAINE

VENTOURA
GRAND VIN DE BOURGOGNE

CHABLIS 2017

Terroir

Region : Burgundy, France

Wine : AOC CHABLIS

Color : White

Grape variety : 100% Chardonnay

Vineyards

Soil : Clayey-limestone marl of Kimmeridgian terroir

Planting density : 5800 vine stocks per hectare

Age : 32 years

Exposure : South / South-East

Yield : 47 hectoliters by hectare

Wine-making process

Pneumatic pressing.

Static must settling.

Alcoholic fermentation by natural yeasts.

Malolactic fermentation by natural bacteria.

Maturing

10 months on fine dregs, in stainless steel vats with minimal action. Bentonite fining.

Tartaric Regulation. Slight lenticular filtration.

At table

Tasting temperature : 12°C

Preserving potential : 2-6 years

Alcohol degrees : 12,5 %vol

Tasting : Nose is warm with flavours of ripe fruits.

It is balanced with spicy notes of peels of orange.

Like nose, taste is harmonious, solar and pulpy.

Food and wine pairing : Oysters, smoked salmon, white meat.



Domaine Ventoura 3, rue des Puits 89800 Fontenay-près-Chablis

Email : contact@domaine-ventoura.com www.chablis-ventoura.com Facebook @chablis.ventoura