

DOMAINE

VENTOURA
GRAND VIN DE BOURGOGNE

CHABLIS 2018



Identity

Region : Burgundy, France
Appellation : AOC CHABLIS
Grape variety : 100% Chardonnay

Vine : Assembly of 4 vines

Soil : Clayey-limestone marl of Kimmeridgian terroir.
Plantation : From 1984 to 1999 Exposure : South-East
Density : 5800 vines/ha Surperficy : 15,25 acres

Vinification & Maturing

Pneumatic pressing. Static must settling.
Vinification : Alcoholic and malolactic natural fermentations.
100% inox tank.
Maturing : 10 months on fine dregs. 100% inox tank.
Bentonite fining. Slight lenticular filtration.

At table

Tasting temperature : 12°C
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, smocked salmon, white meat.

Data of the vintage

Alcohol :
13,0 % Vol.

Residual Sugar :
0,6 g/L

Total Acidity :
3,1 g/L

Yield :
60 hl/ha

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