

DOMAINE JEAN GOULLEY et FILS CHABLIS



APPELLATION: CHABLIS

Located near Auxerre in the Yonne department of eastern central France, **Chablis** vineyards lie on hillsides along the river Serein. Cistercian monks began growing vines here in the 12th century. Chablis AOP status was created in January, 1938. Only Chardonnay grapes are allowed in the wines.

TERROIR: Mix of four mostly east facing hilltop and hillside plots in village of La Chapelle, at 450-500ft altitude. Limestone and Kimmeridgian clay soils, depending on site. The limestone offers power and structure, the clay finesse and complexity. Certified organic since 2007.

VINIFICATION: Harvest in September. Pneumatic press, filling by gravity from above. 9mos. Elevation in Stainless Steel tanks. Fined using bentonite, lightly filtered on clay. No animal products. Bottled from February to June.

TASTING: Pale, green-gold appearance with bright reflections. Fruit aromas with lemon & grapefruit dominant. Lively full palate with mature Chardonnay complexity in its long mineral accented finish.

Serve between 2 and 7 years old with shellfish, fish, white meat or the famous “jambon au Chablis”. Delicious anytime in summer with appetizers, light barbecued meats or seafood.

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