

Chablis 1er Cru Vaucoupin

Domaine Ellevin

Association de vigneron Patrimoine des Terroirs / Ethical group of french producers
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- **The winegrower :** Alexandre Ellevin
- **Annual production :** ,,,, btles
- **% Alc. :** 13 % /vol
- **Available in :** 75cl



- **Grape Variety(ies) :** Chardonnay
- **Type of soil :** kymeridgien.
- **Yield:** 58hl/ha
- **Age of the vine:** 80 years
- **Harvest :** Mechanical



Vinification & Maturing

Traditional, in vat
Maturing in vats for a period between 8 and 12 months



«When opening, an exemplary fruit dominates a very expressive and fragrant smell. Lovely aromas of citruses, pears and Mirabelle plums completed by a pleasant touch of minerals. Excellent texture. Fleshy taste dominated by citruses. Rich, covered, almost oily for a particularly charming wine..”..



Aging potential :

7-8 years

Culinary agreements:

To serve at 14° C
Good match with sausages, snails, white meat, sweetbread, certain types of cheese, such as Epoisse

