

DOMAINE DES MARRONNIERS

CHABLIS 1^{ER} CRU CÔTE DE JOUAN



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Cépage

Chardonnay



Terroir

The Chablis 1er Cru Côte de Jouan is a confidential terroir. Our plot is 0.27 hectares big, which produces approximately 1200 bottles per year.



Elevage

Alcoholic and malo-lactic fermentation are done with wild yeasts in old oak casks of different sizes, followed by an aging on lees during 15 months. The movements and inputs are limited to the bare minimum in order to guarantee an authentic terroir taste.

Dégustation

The colour is clear gold with a nice intensity. The nose is fresh, subtle and thin, dominated by mineral aromas of flint enhanced by scents of elderberry and chestnuts. The palate is round, balanced and fruity. The final flavours are tangerine and toffee. A discrete wine, more in the finesse and the length rather than the strength.

Accord Mets-Vins

This premier Cru is perfect with calf sweetbreads, or white meats. It also matches with white fishes like pikeperch. The Japanese cuisine and exotic meals goes perfectly with it. Serve at 12°C

Garde

It can be kept 8 to 10 years...but can also be appreciated in its youth.