

Chablis

Bessin-Tremblay

LOCALITY: FRANCE – Burgundy – Chablis

APELLATION: Chablis

GRAPE VARIETY: Chardonnay

WINEMAKER: Romain and Antoine Tremblay

VINEYARD: 1.2 ha. planted in Chablis over Kimmeridgian soil.

VITICULTURE: Biodynamic and organic methods (not certified).

WINEMAKING: Whole cluster pneumatically pressed. Fermented over ambient yeasts and complete malolactic fermentation, both in temperature-controlled tank.

AGING: Aged for 9 months 90% in tank and 10% in used oak barrels. Then blended and aged for 3 additional months.

BOTTLING: Fining (depending on vintage). Light filtration.

