

Chablis 1er Cru, La Forêt

Bessin-Tremblay

LOCALITY: FRANCE – Burgundy – Chablis

APELLATION: Chablis 1er Cru, *La Forêt*

GRAPE VARIETY: Chardonnay

WINEMAKER: Romain and Antoine Tremblay

VINEYARD: 1.54. ha planted between 1967 and 1974. Stony Kimmeridgian soil with multi-colored clay. Southeast exposure. Density of 6000 vines/ha.

VITICULTURE: Biodynamic and organic (not certified). Guyot simple pruning.

WINEMAKING: Whole cluster pneumatically pressed. Fermented over ambient yeasts in temperature-controlled tank and oak barrels. Complete malolactic conversion.

AGING: Aged for 10 months in tank and oak barrels. Blended and aged for additional months in tank.

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

