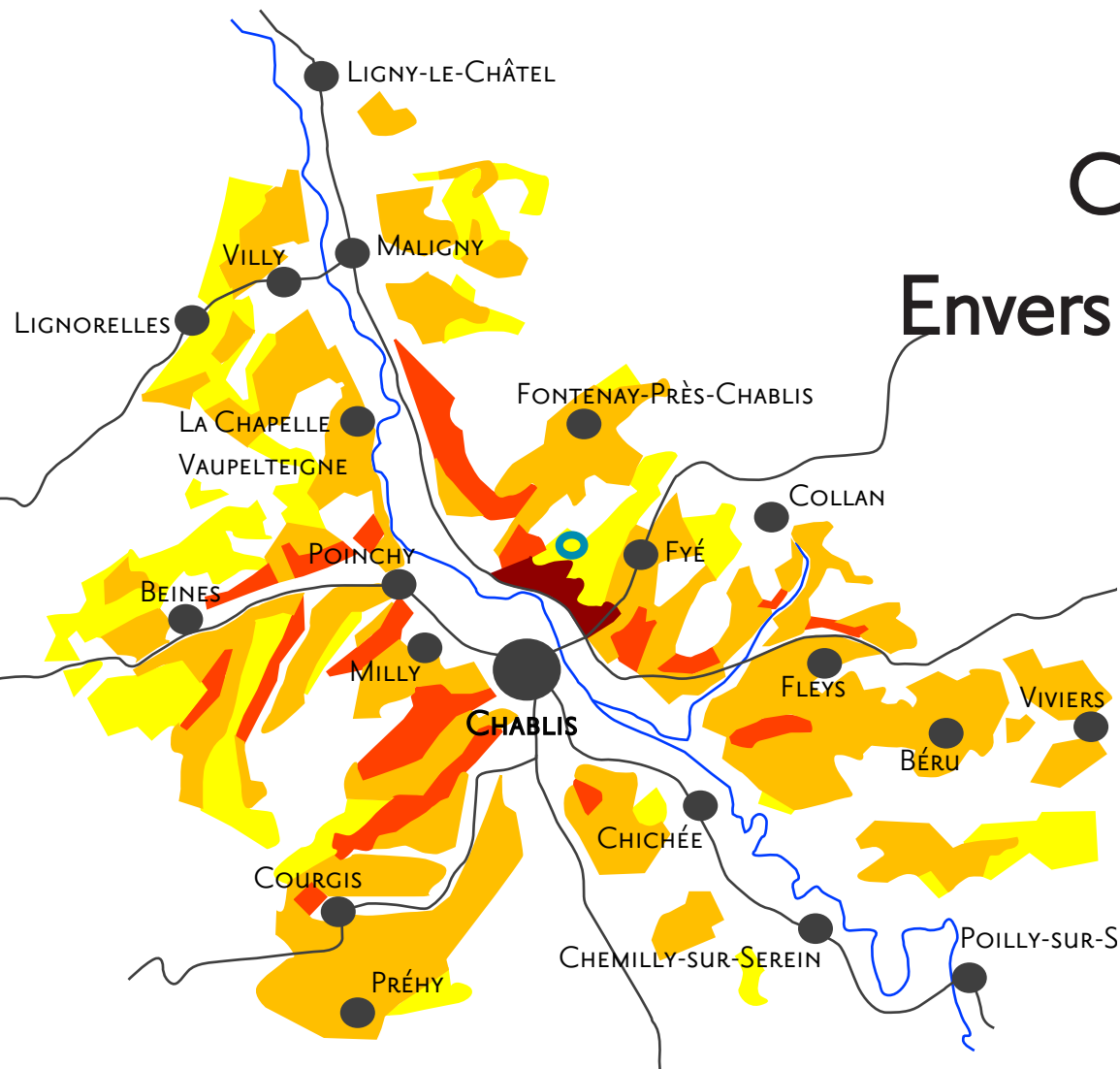



Chablis

Envers de Valmur



Surface: 1.65 Ha () at the end of the grand cru Vaudésir valley exposure West.

Plantation of the vines: from 1966 to 1970.

Harvest: by hand.

Vinification: 60% stainless steel tanks, 40% old oak barrels (average 6 years). Alcoholic fermentation under controlled temperature (18°C). Malolactic fermentation.

Ageing: 12 months in stainless steel tanks.

Tartaric precipitation: cold stabilization by negative temperature and filtration with kieselguhr.

Closure: Technical cork.

Tasting notes: Pure, complex with a touch of wood in a rich and ripe structure.