

DOMAINE ROLAND LAVANTUREUX

— Vins Fins de Chablis —



Chablis Vieilles Vignes

From our older vineyards, over 50 years, this wine offers richness and complexity

Vintage 2016

Chablis was touched by so many climatic events that 2016 will be a memorable vintage. We were mainly touched by the hail on our vineyard.

A better summer helped to harvest in good condition and more important, healthy grapes with a very fine balance. The wines shows very classic aromas of citrus fruits and white flowers.

The ageing potentiel is very interesting because of a good balance richness / acidity.

Press & Ratings



La Revue du Vin de France

16/20 - Chablis 2010

Selected in « La Cave Idéale » (Nov 2012)

Tasting Note

A flattering nose, reveals flavors of ripe fruits, also identifiable during Tasting because of the natural concentration of the grapes. The minerality is stronger than expected and offers a long finish.

This wine will perfectly match with lobster, spiny lobsters, fishes in sauce, or also with grilled meats or cooked with cream..

Vineyards and Winemaking

The 3 parcels of this “Vieilles Vignes” are located in Lignorelles. The pruning is « guyot double ». The yield is naturally low with a beautiful aromatic richness.

In 2016 aging was 60 % in inox tank to keep a great intensity and 40% in french old oak during 11 months.

Bottling by ourselves at the Domaine.

