

DOMAINE ROLAND LAVANTUREUX

— Vins Fins de Chablis —



Chablis

Richness and Minerality, a fruity and well balanced wine :
Enjoy the typicity of Chablis' Terroir

Vintage 2015

In 2015 we get our seasons back ! Despite a quiet warm winter, we had an ideal Spring season : the flowering was very quick with perfect weather conditions. This high potential was confirmed by a warm and dry summer that make very concentrated and ripe grapes. We start the harvests September 7th with a favorable weather.

2015 Vintage is solar and rich, the wines are very expressive and rich, different than 2014 that was floral and sharp.

Press & Ratings



Concours Général Agricole – Paris 2014

Médaille d'Or– Chablis 2012



Guide Hachette des Vins

2** Vintage 2010

Tasting Note

We can immediately feel freshness with great floral flavours
Tasting reveal notes of citrus fruits before white flowers. Pleasant and precise, this wine shows a mineral intensity which offers a beautiful length.

This wine can be tasted with seafood, grilled fishes, white meat or with cheese from our mountain (beaufort, comté,...).

Vineyards and Winemaking

We have 13Ha of Chablis, this vineyard is 25 to 30 years old.
The pruning is « guyot double ».

The thermorégulation allowed us to make « low temperature fermentations” which enhance all the flavours. Aging and Maturing is 80% in inox tank to keep freshness and minerality and 20% in oak of 4/5 years old to bring structure to this wine. (aging with lies during 6 months).

Bottling by ourselves at the Domaine.

