

DOMAINE ROLAND LAVANTUREUX

— Vins Fins de Chablis —



Chablis Vieilles Vignes

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

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



La Revue du Vin de France

16/20 - Chablis 2010

Selected in « La Cave Idéale » (Nov 2012)

Tasting Note

A flattering nose, reveals flavours of ripe fruits. The mouth coats these exotic aromas with richness offering an ample length.

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 parcels used for this “Vieilles Vignes” are 50 to 65 years old on about 0,90 Ha. The pruning is « guyot double ». The yield is naturally low which gives wines with a beautiful aromatic richness.

The thermorégulation allowed us to make « low temperature fermentations” which enhance all the flavours. Aging is 60 % in inox tank to keep a great intensity and 40% in french old oak to obtain the good balance (around 10 months).

Bottling by ourselves at the Domaine.

