

DOMAINE ROLAND LAVANTUREUX

— Vins Fins de Chablis —



Chablis Vieilles Vignes

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

Tasting

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..

Vineyard

Our 3 parcels of Vieilles Vignes are located in Lignorelles. This Chablis are south-east exposed that bring a strong sunshine.

The roots are very deep and bring a high tension. This finish enhance the cuvée.

The vines have been planted in the 60', pruning in guyot double.

We work on 3 ha of Vieilles Vignes

Winemaking & Aging

Alcoholic fermentation in inox tank

Temperature control allow us to find very fine and precise flavours during fermentation.

The aging is 10 to 12 months and is made 60% in inox tank and 40% in oak barrels (1 to 5 years old)

The barrel aging bring complexity and higher deepness to the wines. The blend with the part in tank help us to find every year the best balance for each cuvée.

Bottling by ourselves at the estate.

