

# DOMAINE ROLAND LAVANTUREUX

— Vins Fins de Chablis —



## Chablis

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

### Tasting

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 finish.

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

### Vineyard

Our Chablis are located on several villages : Lignorelles, Beine, Villy et Ligny le Châtel.

The soils are poorer and more draining than Petit Chablis because of higher quantity and deeper limestone. The contact between the roots and the limestone bring what make Chablis famous : salinity and minerality.

Our Vines have been planted in the 80', pruning in guyot simple and double.

We work on 10,5 ha of Chablis

### 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 14 months and is made 75% in inox tank and 25% in oak barrels (2 to 7 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.

