





The Domaine is located in La Chapelle Vaupelteigne, 4km north of Chablis. Created in 1990, it is dedicated to the appellation of Chablis. The vines extend over the **Côte de Benfer** and the **vallée de Vau Coursière**.

The plots have an exposure due East. This latitude favors good maturation of the grapes, added to a soil which is admirably suited to the cultivation of the vine: the soil, marl and limestone, rich and porous makes it possible for deep rooting of the vines and a regular water supply.

The Domaine has been managed by the Vineyard Manager Dominique PINHO since 1998. The entire Domaine is conducted in sustainable viticulture. After a strict selection the grapes are picked and transported to the winery in small crates.

The winemaking is traditional. The grapes are pressed immediately upon arrival at the winery in pneumatic presses. The alcoholic fermentation is carried out in temperature controlled stainless steel tanks at 16°C.

The wines are aged on fine lees in stainless steel vats between 9 and 10 months.



Dominique PINHO

Tasting notes

Clear pale gold color.
The nose is both floral and mineral.
The palate reflects the nose with fresh notes of citrus, chalk and green tea. The finish is accurate and crystalline.



