



### **Revealing the personality of wines with crystal-clear reflections...**

*Established in the Chablis region, Domaine Soupé produces delicate, rich wines with unique freshness.*

*A vivacity expressed as an imprint revealed in each of the appellation's appellations Petit Chablis, Chablis, Chablis Premier Cru and Chablis Grand Cru, some of which are aged in oak barrels to develop greater complexity.*

*Elaborated with rigour and passion, from vines tended with the greatest respect for the terroir and for which quality control is of the utmost importance, Domaine Soupé's wines invite you on a wonderful journey of the senses.*



## CHABLIS

**The symbolic appellation of minerality and freshness. When drunk young it is generous and strong, and as it ages it develops more complex tastes with aromas of woodland and/or flint. Its clear yellow colour has white gold reflections.**

**Delicate and complex, with aromas of fresh yellow-fleshed fruit. On the palate it is consistent with the nose: balanced with a lovely mineral finish. A wine that goes well with white meat, fish and seafood.**

### OUR KNOW-HOW

**Appellation :** AOP CHABLIS

**Vintage :** 2020

**Surface :** 10,46 ha

**Soil :** SOUTH-FACING

The clayey limestone soil is not very deep.

**Vine-stock selection :** Single vine variety - Chardonnay on 41B rootstock

**Planting density:** 6200 vines per hectare

**Average age :** 25 to 28 years old

**Size :** Guyot Simple

**Growing method :** Sustainable vine cultivation with regular soil tillage and tending, terrain and weather permitting.

**Grape harvests :** Mechanized harvesting.

The grapes are collected in the village of Fleys. Our parcel is situated at the bottom of a gentle slope just below the Premier cru Mont de Milieu appellation.

**Vinification :** The must (grape juice) is produced by pneumatic pressing, enzymatic settling at 15°C for 24 hours.

Alcoholic fermentation "with selected yeast" in thermoregulated stainless steel vats (20°C). Systematic malo-lactic fermentation (20°C), ageing: 6 months in a stainless steel vat at 12° to 14°C, finings added 1 month before filtration if necessary, light filtration and bottling.

**Storage :** Bottles stored in our air-conditioned vat house at 15°C prior to shipment

**Date of availability :** nov-21

**Serving temperature :** 10° to 12°C

**Keeping potential:** 5 to 7 years

### OUR CONTACT DETAILS

#### DOMAINE SOUPÉ

ZA des violettes

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