



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 : 2021

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 : 28 to 31 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, static settling at 14°C for 10 to 12 hours.

Alcoholic fermentation with indigenous yeast naturally found in the grapes, in thermoregulated stainless steel vats (20°C). Systematic malolactic fermentation with bacteria naturally found in the wine at (18°C), ageing: 6 months on fine lees 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-22

Serving temperature : 10° to 12°C

Keeping potential: 5 to 7 years

OUR CONTACT DETAILS

DOMAINE SOUPÉ

ZA des violettes

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