



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

LES DOYENNES

Made from selected parcels planted by our grandparents, this Chablis cuvée is generous, full-bodied and voluptuous. Its colour is a lovely deep golden yellow. Its rich nose presents aromas of yellow fruit, "slightly candied apricot". A powerful mouthfeel well-balanced between roundness, freshness and minerality. A wine to try out with boudin blanc (white pudding), roast pork with prunes or Périgord salad ... traditional dishes with accents of terroir.

OUR KNOW-HOW

Appellation : AOP CHABLIS

Vintage : 2018

Cuvée : LES DOYENNES

Surface : 1 ha

Soil : The clayey limestone topsoil has Kimmeridgian veins (marl and limestone Exogyra Virgula) that form a terrace by the village.

Vine-stock selection : Single vine variety - Chardonnay on SO4 rootstock

Planting density : 5700 vines per hectare

Average age : 36 to 39 years old

Size : Guyot Double Éclaté

Growing method : Culture de la vigne raisonnée avec travail et entretiens du sol mécaniques réguliers quand le terrain et le temps nous le permet.

Grape harvests : Mechanized harvesting.

The grapes are picked near the village of Béru, in the eastern part of the Chablis wine-growing area. They are taken from 3 selected parcels on a terrace by the village, half way up the slope between the clayey limestone plateau and the clayey silty plain.

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-19

Serving temperature : 10° to 12°C

Keeping potential : 5 to 7 years

OUR CONTACT DETAILS

DOMAINE SOUPÉ

ZA des violettes

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