



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 PREMIER CRU VAILLONS

This Premier Cru is both sun-filled and flattering. South-facing and further away from the Serein valley than our right-bank Premiers Crus, our parcels enjoy optimal sunshine without being bothered by the cool breezes from the north of the appellation (Paris Basin). A golden yellow colour with a magnificent sheen, a fresh, voluptuous and fruity nose with floral and vegetal notes.

This rich and powerful wine, typical of the "Vaillons" appellation, offers aromas of yellow fruit. Well-rounded and generous, it is easy to drink with a long finish while retaining superb tension. Serve with scallops or Belon oysters.



OUR KNOW-HOW

Appellation : AOP CHABLIS 1er CRU VAILLONS

Vintage : 2021

Surface : 0,309 ha

Soil : Situated on the left bank of the Serein / Aspect: South-facing.

The clayey limestone topsoil of medium depth is made up of brown clay and Portlandian colluvium (Barrois limestone).

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

Planting density : 6100 vines per hectare

Average age : 71 to 74 years old

Size : Guyot Simple

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

Grape harvests : Hand-picked grapes.

The grapes are collected near the town of Chablis. Our parcel is situated on the valley floor, at the foot of a moderate slope in the "Roncières" lieu-dit, which is part of the Premier Cru Vaillons appellation area.

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 : Bouteilles stockées dans notre chais climatisé à 15°C avant expédition

Date of availability : nov-22

Serving temperature : 10° to 12°C

Keeping potential : 5 to 7 years minimum

OUR CONTACT DETAILS

DOMAINE SOUPÉ

ZA des violettes

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