



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 GRAND CRU PREUSES

The west-facing Preuses parcel captures the last rays of the summer sun; combined with a deep marly subsoil, it gives us a fresh and very delicate wine. Its golden yellow colour has a magnificent sheen, the nose is powerful with woody and slightly toasty notes.

On the palate it is frank with superb tension.

A balanced, rich and complex wine that reflects its fine ageing in wood. Serving this wine with smoked dishes, such as salmon, fillet of duck or smoked trout will reveal all its character. It can also be cellared and will greatly improve with time!



OUR KNOW-HOW

Appellation : AOP CHABLIS GRAND CRU "PREUSES"

Millésime : 2018

Surface : 0,0926 ha

Sol : Situated on the right bank of the Serein/Aspect: WEST-FACING.

The top of the parcel primarily comprises brow clay and Portlandian colluvium (Barrois limestone) then strata of ochre clay and Kimmeridgian (marl Exogyra Virgula).

Encépagement : Single vine variety - Chardonnay on 41B rootstock

Densité de plantation : 7700 vines per hectare

Age moyen : 16 to 19 years old

Taille : Guyot simple

Mode de culture : Sustainable vine cultivation with regular soil tillage and tending, terrain and weather permitting.

Vendanges : Hand-picked grapes.

The grapes are collected near the town of Chablis. The parcel is situated at the top of a high moderate slope west of the Grands Crus hill.

Vinification : The grape must 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). The end of the alcoholic fermentation and systematic malo-lactic fermentation is done totally at (20°C) in a 500-litre Demi-Muid (Burgundy barrel). Ageing: 6 months in a 500-litre Demi-Muid on fine lees between 12° and 14°C, finings added 1 month before filtration if necessary, light filtration and bottling.

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

Date de disponibilité : nov-19

Température de service : 10° to 12°C

Durée de garde : 7 to 9 years minimum

OUR CONTACT DETAILS

DOMAINE SOUPÉ

ZA des violettes

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