

AOC CHABLIS

Cuvée Chablis «les serres»



Histoire : Domaine Oudin was born 30 years ago when Christiane and Jean claude left Paris and its stressing life to develop the father' small wine farm of two hectares and settle down in Chichée with their daughters. One of them, Nathalie, took it over after oenology studies and a few professional experiences in France and abroad. Isabelle, her sister, joined the domain in 2012.

Grape variety : Chardonnay

Terroir : The patches of vineyard that makes this cuvée are of course full of limestone. We are lucky to have really stony plots of vineyard. The vines suffer more and offer more concentrated grapes. They are 45 years old.

We limit intrants as much as we can and have come back to traditional methods: ploughing and manual labour. We strictly control yields with short pruning and reduction of number of buds during the growing period.

This extra time spent in the vineyard guarantees the respect of the «terroir» and the obtention of beautiful ripe grapes.

The les serres cuvée is a selection of our best parcels of chablis.

Vinification : Harvest with a machine for this Chablis. Our winemaking is just a simple transformation process. The grapes arrive quickly at the cellar to be pressed with modern machines to keep the quality of the juice. The natural fermentations and the aging on lees occur in stainless steel to develop the complexity, minerality and vivacity offered by the kimmeridgian soils and our cold climate. We avoid using barrels to keep the freshness of the wine. A fining and a gentle filtration are done before bottling.

The cuvée les serres stays for two years on the lees in tank for aging. That allows to give more complexity to the wine, roundness and texture in cold year, to bring back freshness in hot years.

The wine is generally stable after two years. We simply do a gentle filtration before bottling.