



## CHABLIS PREMIER CRU VAUCOUPIN

### THE APPELLATION

Chablis Premier Cru « Vaucoupin »

*The Premier Cru Vaucoupin is located on the right bank, in the commune of Chichée.*

*It is a very representative appellation of Chablis. Its soil is made of clay-limestone marls dating from the Kimmeridgian.*

### THE VINEYARD

The CHABLIS PREMIER CRU " Vaucoupin " comes from one of the most beautiful slopes of the Appellation. West facing, the vineyard benefits from the warmth of the afternoons and evenings.

### WINEMAKING STYLE

The juice benefits from a static settling until an optimal turbidity is obtained. The alcoholic fermentation is rapid and the malolactic fermentation is complete. It was aged in thermo-regulated vats.

Like all Domaine Poitout wines, it is aged without barrels in order to highlight only the terroir values of each cuvée.

### TASTING NOTES

Purity and finesse are combined with a complex identity of wild flowers (hawthorn, licorice). Its lemony mouthfeel is in perfect balance with the power that accompany the wine. A remarkable fruitiness and length leading to the minerality of the greatest Crus of Chablis.

### THE OPINION OF LOUIS AND CATHERINE

We find the famous minerality and acidity from Chablis Premier Cru. Perfect with seafood and complex dishes.



EXCESSIVE DRINKING MAY DAMAGE YOUR HEALTH.  
DRINK WITH MODERATION.