

# Chablis 1er Cru Vaucoupin

Domaine Ellevin

Association de vignerons Patrimoine des Terroirs / Ethical group of french producers  
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- The winegrower : Alexandre Ellevin
- Annual production : 1000 bottles
- % Alc. : 13 % /vol
- Available in : 75cl
- Grape Variety(ies) : Chardonnay
- Type of soil : kyméridgien.
- Yield: 58hl/ha
- Age of the vine: 80 years
- Harvest : Mechanical



## Vinification & Maturing

Traditional, in vat

Maturing in vats for a period between 8 and 12 months



«When opening, an exemplary fruit dominates a very expressive and fragrant smell. Lovely aromas of citrus, pears and Mirabelle plums completed by a pleasant touch of minerals. Excellent texture. Fleshy taste dominated by citrus. Rich, covered, almost oily for a particularly charming wine..”

## Aging potential:

7-8 years

## Culinary agreements:

To serve at 14° C

Good match with sausages, snails, white meat, sweetbread, certain types of cheese, such as Epoisse

