

Roy-Prevostat

France - Bourgogne Chablis - Chablis



ROY-PREVOSTAT & Fils



Ownership/Founders Daniel-Etienne Defaix / Famille Veuve Roy and Famille Veuve Prevostat Start of Activity 1902 Vitiviniculture Sustainable viticulture Hectares 15 Bottles produced 75.000

The estate was born from the alliance of two ancient families from Chablis, who joined forces at the beginning of the 20th century to create Domaine Roy-Prevostat. Now owned by Daniel-Etienne Defaix, one of Chablis' most renowned producers, the estate covers an area of approximately 15 hectares on typical Upper Jurassic "Kimmeridgian" soils, a clay-limestone marl containing numerous marine fossils. The land, selected by the monks of Pontigny in south-east facing locations, benefits from the first rays of morning sun, which is very important for preventing spring frosts. The vineyard is cultivated using integrated pest management, with extreme care taken to keep the vines tidy and healthy. The distinctive feature of the Domaine's wines is their long ageing "sur lie": the Chablis Vielles Vignes remain in contact with the fine lees for two years, while the Premiers Crus and Grands Crus remain for over six years, making them some of the greatest Chablis wines for collecting.

CHABLIS VIELLES VIGNES

100% Chardonnay

Production area: Chablis **Terrain:** marna, argillo calcareo

Harvest: manual

Vinification: 3 hours of slow pressing, separating the musts and keeping only those of first quality, 18 hours of static decantation, 3 weeks of alcoholic fermentation with indigenous yeasts at low temperature (18°), systematic malolactic fermentation to avoid any risk of re-fermentation in the bottle **Refinement:** bâtonnage every month for 18 consecutive months, to put the yeasts back in suspension, without adding

Alcoholic Grade: 13% vol

sulphur dioxide, then 6 to 12 months in bottle