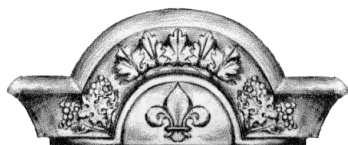


# Roy-Prevostat

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

## CHABLIS VIEILLES 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 sulphur dioxide, then 6 to 12 months in bottle

**Alcoholic Grade:** 13% vol

The estate was born from the alliance of two ancient Chablis families, who joined forces to create the Domaine Roy-Prevostat at the beginning of the 20th century. Now owned by Daniel-Etienne Defaix, one of the most representative producers of Chablis, the Domaine covers an area of around 15 hectares on soils typical of the Upper Jurassic 'kimméridgien' type, a clay-limestone marl with numerous marine fossils. The soils, selected by the monks of Pontigny on south-east facing sites, benefit from the first rays of morning sun, a very important feature to prevent spring frosts. The vineyard is worked using integrated pest management, through extreme care to keep the vines tidy and healthy. The special feature of the Domaine's wines are the long 'sur lie' ageing periods: the Chablis Vieilles Vignes remain in contact with fine lees for 2 years, the Premiers Crus and Grands Crus for up to 6 years, which rank among the greatest Chablis collectors.