

Roy-Prevostat

France - Bourgogne Chablis - Chablis



CHABLIS 1ER CRU CÔTE DE
LECHET

100% Chardonnay

Production area: Chablis

Terrain: marna argillo-calcarea, su un pendio ripido esposto a sud-est

Harvest: manual

Vinification: slow pressing, separating the musts and keeping only first-rate ones, fermentation with natural yeasts at 18°C for 3 weeks, malolactic fermentation completed

Refinement: for 18 months during which batonnage is carried out

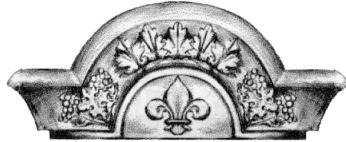
Color: straw yellow

Fragrance: delicately floral, with notes of lychee and yellow peach

Flavor: round, full and delicate, balanced, with the fruitiness well supported by a pervasive minerality

Alcoholic Grade: 13% vol

ROY-PREVOSTAT & Fils



Ownership/Founders Daniel-Etienne Defaix / Famille Veuve

Roy and Famille Veuve Prevostat

Start of Activity 1902

Vitivinicuture 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.