



## Varietal

100% Chardonnay, also known as "Beaunois" in the Chablis region.

## History

The most recent list of Chablis premier crus was established in 1986. Seventy-nine place names were listed there covering an area of some 780 hectares. The winegrowers of Chablis organized these into 17 "umbrella" vineyards. The vines are planted along the valley of the Serein river in the communes of Chablis, Fontenay, Maligny, Chichée, La Chapelle-Vaupelteigne, Courgis, Fleys and Beines.

## Origin

The 27 hectares of Vaucoupin's vines are located on the right bank of the Serein river in the commune of Chichée. The vines grow on gentle slopes of Kimmeridgian marls, facing east. This terroir delivers wine with finesse and a beautiful minerality.

As for the history, the name **Vaucoupin** could refer to the structure of the vineyard itself. It could mean that the valley used to be covered with woods that were cut at a time or shared between several different owners. It might also refer to a former owner, named Coupin.

## Vinification and maturing

After the grapes were brought to the winery and pressed delicately in a pneumatic press. The must was then cooled down and left to settle, in order to get rid of the roughest lees. The alcoholic fermentation was led in temperature-controlled stainless steel vats at a temperature between 18° and 20°C (64°-68°F) in order to keep as much fruit as possible in the wine. The malolactic fermentation was completed in order to mellow its aromas and get less acidity.

Then, the wine was aged on its lees for about 12 months with regular pumping over. A small part of the wine (15%) was aged in oak barrels, all of them having already received 1 or 2 vintages to age, so that the oak will leave a discreet imprint on the wine.

## Tasting notes

Light gold colour.

Powerful bouquet offering notes of peaches and bergamote underlined by grilled almonds flavors.

The palate is full of fruits and generous with intense notes of ripe yellow fruits. Fresh finale with a hint of minerality, very specific of the appellation.

## Food and wine pairing

This very fine Premier Cru will perfectly accompany oysters, seafood or fish, as well as grilled meats.

## Serving suggestions

Serve ideally at 14°C / 57°F.



### Vintage : 2017

The growing season started pretty early with a budburst at the end of March, making 2017 one of the earliest vintage after 2011 and 2007.

Mid-April, in the Chablis area, the vines already had reached the 2-3 spread leaves stage when temperatures dropped significantly and caused widespread frost which heavily affected the vineyards, in particular in the North-Eastern part of the region.

Alternating periods of cool to much milder temperatures caused variations of the vintage earliness.

The mid-flowering stage was reached one week ahead compared with the average of the last 20 years.

June and July were warm, allowing a rapid growth of the vegetation and a good bunches evolution. Conditions were so reasonably comfortable that everyone was prepared for an early harvest.

However, August was really cooler and ripening started very late, to be finally completely achieved only around the 20<sup>th</sup> of August. Botrytis also appeared progressively with the maturing and great vigilance was therefore required... Fortunately the weather went warm again and the sugar/acidity quickly became interesting.

The first grapes of Chablis arrived on September the 6<sup>th</sup> at the winery while the ones coming from the Saint-Bris area, were harvested from the 13 September.