



Domaine des Chaumes | Cuvée 1902

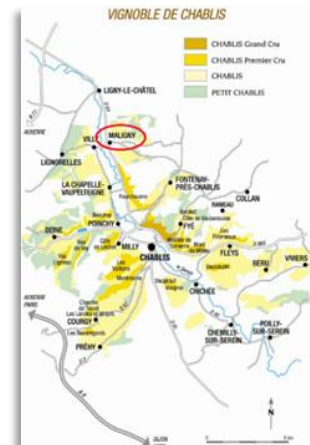


Grape: Handpicked Chardonnay from ancient non-grafted vines planted in the 19th century that survived the phylloxera invasion.

Vinification: in stainless steel vats to preserve and respect the freshness of the Chardonnay. Indigenous yeasts are used in order to best express the terroir. Matured for 18 months on fine lees, bottled at Domaine des Chaumes.

Tasting: Golden yellow robe. Fresh aromas of exotic fruits particularly papaya. The low yields allow a concentration of aromas and a roundness in exceptional palate. Powerful and full-bodied with a long syrupy finish the Cuvée 1902 fully expresses the richness of the “Chablisian” terroir.

Food pairing: Particularly appreciated as an aperitif, the 1902 cuvée enhances dishes delicacies such as scallops, poultry with candied lemons, langoustines and foie gras.



The Grower

Romain and Celine took over Domaine des Chaumes from the previous generation and now run the domaine and estate. Located in Maligny (near Chablis) they operate more than 11 hectares of vines, respecting the soils that make up the richness of their region. They practice sustained viticulture that is respectful of people, plants and terroir. They are HVE certified and use traditional vinification methods with bottling done at their estate.

The Terroir

Located in Maligny, on the right bank of the Serein, not far from Auxerre, a few kilometers from Chablis. The calcareous soil of the valley, dotted with marine fossils, gives a unique aromatic taste to the wines produced in the region. Chablis is produced in a valley with marked slopes whose clay-limestone soil dotted with marine fossils (Kimmeridgian) give the strong character of the region's wines.



Domaine des Chaumes wines are sourced, imported and distributed by **Propellis**:

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