



# Domaine des Chaumes | Fût De Chêne Chablis



**Grape:** Chardonnay from vines of 30 year old average age

**Planting density:** From 5500 to 8200 vines/HA. Single guyot or double guyot pruning.

**Yield:** between 50 and 60 Hl/HA

**Vinification:** Vinification in oak barrels, with 20% new barrels. Indigenous yeasts are used in order to best express the terroir of the vines. Long aging on fine lees between 9 and 11 months, assembly of barrels and bottling completed at Domaine des Chaumes.

**Tasting:** Golden yellow robe. The oak barrels vinification gives the wine a woody note, grilled and vanilla aromas, increasingly more melted with the years of cellaring.

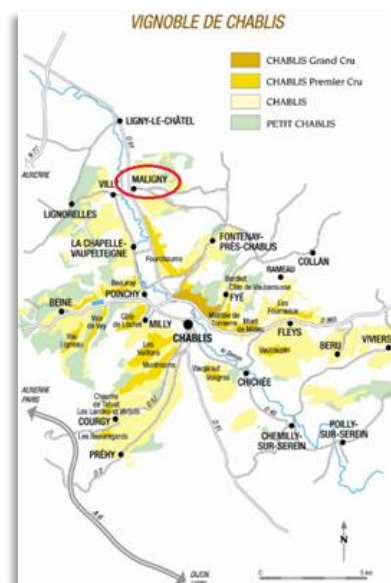
**Food pairing:** Enjoy as an aperitif. It will brilliantly accompany a duck breast, poultry or fish curry, cheeses (especially goat cheese). Aging from 1-10 years.

## The Grower

Domaine Des Chaumes have been winegrowers for several generations. Romain and Celine took over 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. Domaine des Chaumes 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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