

VINS DE CHABLIS



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**-CHABLIS « CARRÉ DE CÉSAR »-**

This Chablis is issued from a parcel located in a particularly favourable soil, which is composed of marl chalk containing a great quantity of sea fossils such as the « ostrea virgula », a comma-shaped little oyster.

This wine takes its name from the fact that the land has belonged to César de Vendôme, who was also the owner of the Château de Maligny.

César was the illegitimate son of Henri IV and Gabrielle d'Estrée.

The composition of the soil of this parcel provides to the wine all its minerality together with the characteristic features of the Chablis.

The average age of the vines is about 30 years.

In order to keep the integrality of its natural bouquet, this Chablis is not made in wood. Its vinification is done only in stainless steel or glass vats.

These vats are thermoregulated in order to carry-on a complete fermentation and the development of aromas and complexity.

The Chablis « Carré de César » is tense, well-crafted and mineral. Thanks to its soil, it is possible to find in it the gun flint character typical of the Chablis. It is also a very balanced wine.

The characteristics of this wine enable it to be served with all kinds of shellfish, particularly the oysters.

The 2022 vintage is well balanced, fine and rich, typical of the appellation of Chablis.