

Vins de Chablis



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-CHABLIS VIEILLES VIGNES-

The particularity of this wine is to be produced from very old vines, which have been planted in 1906, 1926 and 1943.

The parcels are located in some of the best places of Chablis appellation.

The age of these vines and therefore the low-yield achieved provides the wine

a particular concentration and richness. Moreover, these vines are particularly well exposed. The soil is stony and arid.

The vinification is made in stainless steel or in glass vats.

Pressing is quick and barely exposed to oxidation thanks to pneumatic presses.

The wine is neither vinified nor aged in oak in order to keep all the natural characteristics of the fruit without adding external elements subject to modify its bouquet.

The Chablis « Vieilles Vignes » is both strong and round.

With time, it develops flavours of honey and spices. It is very long-lasting Chablis.

This wine will pair with refined food such as "foie gras", sweetbread, fishes in sauces.

The excellent weather conditions in 2022 benefited very well to the "Vieilles Vignes", giving opulence, depth and richness.