



# DOMAINE ALEXANDRE

## Chablis

### VINES

**Wine origin :** Domaine

### LOCATION

Located near Auxerre in the department of Yonne, the Chablis vineyards lie along a little river aptly named the Serein. Vines began to grow here during the Roman era. In the 12th century, the Cistercian monks from the abbey of Pontigny developed its cultivar. The AOC Chablis status was created in January 1938, confirming the excellent qualities of this dry white wine, unlike the wines of some other regions, has held its leading place throughout its history thanks to the high quality of its raw material - the Chardonnay grape.

### TERROIR

No French wine-growing area has pinned its faith more firmly on the facts of geology. The main substrate is Jurassic limestone -specifically, Kimmeridgian limestone- laid down some 150 million years ago. The rock contains deposits of tiny fossilised oyster shells which remind us of the Bourgogne once beneath a warm ocean.

### IN THE VINEYARD

Since its creation, the whole estate has been run with single objective of producing high-quality, characterful and authentic wines by working in harmony with nature.

This is how the entire Estate was certified High Environmental Value on January 6, 2020. This certification rewards our practices which respect nature and the environment.

**Varietals :** Chardonnay 100% - **Surface area of the vineyard :** 7 ha - **Age of vines:** 40 years old

### VINIFICATION & MATURING

#### VINIFICATION

The harvest is mechanical. The grapes are transferred to a press for pneumatic pressing. Once the must is in the vat, settling takes place after 24 to 30 hours, the clear juice is drawn off and fermented in a temperature-controlled vat. The alcoholic fermentation takes place with a very particular follow-up because the temperatures must remain more or less stable -18 to 20 degrees-. One month later, the malolactic fermentation is carried out in vats, fining in order to clarify our wines then the aging continues. At the end, the filtration of the wine is practiced to make the wines more limpid. Bottling at the Domaine closes the operation.

#### AGEING

Domaine ALEXANDRE vinifies its wine in enamelled steel vats.

19 years ago, the Domaine acquired a tangential filter to further contribute to the quality and composition of its wines. The estate is a pioneer in this new technology that replaces a complex treatment process involving numerous transfers, much pumping, and excessive manipulation of the wine.

**Alcohol content :** 12,5 ABV

### SERVING & TASTING

#### TASTING NOTES



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Please enjoy Bourgogne wines responsibly.

  
VINS DE  
BOURGOGNE



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White : the color is rather light, pale gold or green-gold. The nose is very fresh, lively and mineral with flint, green apple, lemon, underbrush and field mushroom. Notes of lime-flower, mint, and acacia occur frequently, as do aromas of liquorice and freshly-cut hay. Age depends on the colour and adds a note of spice to the bouquet. On the palate, these aromas retain their freshness for an extended period. Perky and full of juice, the attack is intense. Long and likeable persistence leads to a smooth and serene finish. Very dry and impeccably delicate, our Chablis has a unique and very recognisable personality.

**Ageing potential** : 5 years

#### **SERVING**

10 to 11 °C

#### **FOOD AND WINE PAIRINGS**

White : it can be enjoyed young -2-3 years old- with fish or poultry terrines, or with grilled or poached fish. It also goes well with asparagus, which is normally difficult to match, as well as exotic cooking it can handle curries or tandoori dishes and it also balances out the mellow and subtle texture of sushi. Or you could simply drink it as a splendid pre-dinner drink. It harmonizes well with goat cheeses, as well as Beaufort, Comté, or Emmental.

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