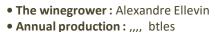
Chablis 1er Cru Vaucoupin

Domaine Ellevin

Association de vignerons Patrimoine des Terroirs / Ethical group of french producers Contact: Alain / 00.33.6.87.46.16.20 / alain.patrimoinedesterroirs@gmail.com



• % Alc.: 13 % /vol • Available in: 75cl

• Grape Variety(ies): Chardonnay

• Type of soil : kymeridgien.

• Yield: 58hl/ha

Age of the vine: 80 yearsHarvest: Mechanical



Vinification & Maturing

Traditional, in vat

Maturing in vats for a period between 8 and 12 months



«When opening, an exemplary fruit dominates a very expressive and fragrant smell. Lovely aromas of citruses, pears and Mirabelle plums completed by a pleasant touch of minerals. Excellent texture. Fleshy taste dominated by citruses. Rich, covered, almost oily for a particularly charming wine.."..



7-8 years



Culinary agreements:

To serve at 14° C

Good match with sausages, snails, white meat, sweetbreed, certain types of cheese, such as Epoisse







