



Revealing the personality of wines with crystal-clear reflections...

Established in the Chablis region, Domaine Soupé produces delicate, rich wines with unique freshness.

A vivacity expressed as an imprint revealed in each of the appellation's appellations Petit Chablis, Chablis, Chablis Premier Cru and Chablis Grand Cru, some of which are aged in oak barrels to develop greater complexity.

Elaborated with rigour and passion, from vines tended with the greatest respect for the terroir and for which quality control is of the utmost importance, Domaine Soupé's wines invite you on a wonderful journey of the senses.



PETIT CHABLIS

Rooted in parcels generally located on plateaux where it is exposed to the early quirks of Mother Nature, our expressive and generous Petit Chablis wine is easy to drink. It whets your appetite and makes you want to discover more.

Its light yellow colour with white gold reflections promises lovely freshness. A fresh and elegant nose recalls notes of citrus fruit and white flowers.

Indulgent, well-balanced and intense on the palate. A wine to share as an aperitif with gougères (cheese-filled pastries), ham in jelly and seafood.

OUR KNOW-HOW

Appellation : AOP PETIT CHABLIS

Vintage : 2018

Surface : 1,07 Ha

Soil : Aspect: Chablis parcel = WEST-FACING / BÉRU parcel = SOUTH-FACING
Calcaire du barrois Portland soil

Vine-stock selection : Single vine variety - Chardonnay on 41B rootstock

Planting density : 6200 vines per hectare

Average age : 17 to 20 years old

Size : Guyot Simple

Growing method : Sustainable vine cultivation with regular soil tillage and tending, terrain and weather permitting.

Grape harvests : Mechanized harvesting.

The grapes are harvested in 2 villages in the Chablis area 8 kilometers apart. The first is situated in the town of Chablis on hillsides level with the barrois cornice, extending the Grand cru Vaudésir appellation area, and the other is at the top of the gentle slope overlooking the village of Béru.

Vinification : The must (grape juice) is produced by pneumatic pressing, enzymatic settling at 15°C for 24 hours.

Alcoholic fermentation "with selected yeast" in thermoregulated stainless steel vats (20°C). Systematic malo-lactic fermentation (20°C), ageing: 6 months in a stainless steel vat at 12° to 14°C, finings added 1 month before filtration if necessary, light filtration and bottling.

Storage : Bottles stored in our air-conditioned vat house at 15°C prior to shipment

Date of availability : nov-19

Serving temperature : 10° C

Keeping potential: 3 to 5 years

OUR CONTACT DETAILS

DOMAINE SOUPÉ

ZA des violettes

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