

CHABLIS 1^{er} Cru
VAUCOUPIN
2022

DOMAINE



PAGNIER

For several generations, the PAGNIER estate has been producing authentic wines, from Petit Chablis to Chablis 1^{er} Cru, with respect for the Terroir, the People, and the Know-How.



Identification

Appellation: AOC Chablis 1^{er} Cru VAUCOUPIN

Production Area: Yonne – Burgundy – France

Grape Variety: Chardonnay

Category : Dry White Wine

Vignoble

Localisation : North-East of Chichée.

Soil: Clay-limestone soil, of the Kimmeridgian type.

Exposure: South

Planting Density: 5,500 vines per hectare.

Planting density: 1955

Management: Sustainable viticulture (HVE certification). Soil work through regular plowing.

Vinification

Pneumatic pressing. Static settling for 12 to 24 hours. Alcoholic and malolactic fermentation in thermoregulated stainless steel tanks. Fining and tangential filtration. Aging on lees for 8-10 months.

Tasting

Pale gold color, discreet nose with citrus aromas, delicately herbaceous freshness. The mouth is voluptuous from the start, with a finish wrapped in pastry notes.

Food Pairing Suggestions

Scallops, poultry, aged cheese, goat cheese, andouillette. Serve between 10°C and 12°C.

Aging Potential: Up to 5 years

Alcohol Content: 13%

