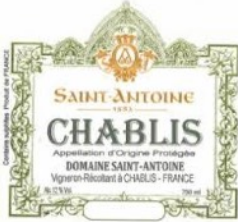




# EVOLUTION

FINE WINES



Chablis, France



## Domaine Saint-Antoine Chablis Vieilles Vignes 2022

SKU 476923 | 6x750 ml | Listed | \$39.99 Wholesale

### Wine Profile

The Chablis Vieilles Vignes has excellent concentration and balance. Vibrant acidity, lime zest flavours, mineral characters and a touch of tropical spices all meld together to give a Chablis with individuality and character. This Chablis provides great concentration for ageing.

100% Chardonnay Vines over 62 years old - Sustainable viticulture – Aging in neutral 500 litre oak for 5 months with very light filtration – no yeast added. Alcoholic fermentation in thermoregulated stainless tank at 22°C. Bottling with no fining.

### Winery Story

Domaine Saint Antoine Chablis comes from a long established family estate in Chablis on the right bank mainly. This family domaine is run today by the younger son, Laurent Camu. Abbaye Saint Antoine 1583 gets its name as domaine and is located in an old Abbaye built in 1583. The house was built with stones coming from the dunjeon of the old Chateau. One main character of Chablis Abbaye Saint Antoine, comes first from location of vines (on the right bank), average age of the vines (over 35 years), ageing (only natural fermentation – no yeast added). Therefore, while keeping the terroir typicity. All Chablis are vinified in thermoregulated tanks at 22°C.

### Chablis Appellation

Chablis Chablis is the largest of the 4 appellations in terms of planted and demarcated area. Planted on hillsides exposed to the North and East and on the plateaus, this diversity makes this appellation more difficult to characterize. Chablis is distinguished by its great structure, its length and its volume in the mouth. Age makes it a little more golden and spicier. On the palate, its aromas keep their freshness for a long time. Very dry and with perfect finesse, Chablis has a unique and very recognizable personality. It can be tasted young (2-3 years) but also allowed to age. The yield is limited to 60hl/ha.

The Chablis appellation follows the course of the Serein river. The best terroirs are on the right bank of the Serein. The specificity of the Chablis and Chablis Premiers Crus appellations lies in its limestone soil formed in the Kimmeridgian (Upper Jurassic period) whose soil is recognizable thanks to the presence of fossils of small oysters.

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