

Chablis AOC Paul Gally - Jean Durup

Vins de Chablis

JEAN DURUP PÈRE et FILS SA.

The Producer:

Chablis is one of France's best known dry, white wines and is famous for its mineraly, steely firmness. The Durup family have been established in Chablis for almost 500 years and have many hectares of vineyards scattered around the town of Chablis and neighbouring villages, thus are able to offer a complex blend for their generic Chablis. The Paul Gally name refers to the Jean Durup's grandfather.

The Wine:

Grape(s): 100% Chardonnay
Area: From vineyards in 20 communes in the Chablis district
Age of Vines: 45 years old
Vine density: 5500 vines per ha.
Yield: 60 hl. per ha.
Harvest: 15 days in September
Vinification: Fermented for about 6 days at 18°C. There is full malolactic fermentation.
Ageing: Kept in stainless steel vats for at least 4 months before bottling and release.

Tasting Notes:

- This excellent dry white wine possesses all the characters associated with a top quality Chablis. Deep toasty nose with citrus fruits core, impeccable balance of lightness and firmness with distinctive minerality and outstanding long finish.
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Code: 4600
ABV: 12%
Pack: 6x75cl
Vegan: Yes
Vegetarian: Yes
Closure: Cork - DIAM

