

Perchaud Chablis 1er Cru Vaucoupin

Corinne Perchaud

France - Burgundy - Chablis Premier Cru

The plots are in the Vaucoupin Chichée village. They are very steep and facing south, with an average age of 40 years. The total area is 1.45 hectares. The vines are planted on Kimmeridgian marl consisting clay and limestone.

The wine is expressive and lively. Rich and generous in the mouth, it is round and well-balanced with a lovely mineral structure, finesse and complexity.

Specifications

Appellation	Chablis Premier Cru
Wine Type	White
Varietals	100% Chardonnay
Age of Vines	40 years
Agricultural Practices	Sustainable
Soil type	Kimmeridgian - marl, clay & limestone
Vinification	After a slight settling, the juice is put in tank to achieve its fermentation (alcoholic and malolactic). Long aging on the lees. If necessary, they make a collage of Bentonite to remove proteins and a passing cold which eliminates tartar crystals. Tangential filtration. The wine is bottled 16 months after harvest.
Pairings	Pairs well with seafood, shellfish.



Codes, Weights and Measures

UPC	7 84585 00008 1
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 00008 8
Case Weight	38
Cases/Pallet	49
Layers/Pallet	7
SRP	\$ 72.99 USD 750mL Bottle

Reviews and News

2018 Corinne Perchaud Chablis 1er Cru Vaucoupin - 92 PTS - VINOUS
2016 Corinne Perchaud Chablis 1er Cru Vaucoupin - 89-92 PTS - VINOUS
2015 Corinne Perchaud Chablis 1er Cru Vaucoupin - 90 PTS - VINOUS

2010 Corinne Perchaud Chablis 1er Cru Vaucoupin - 90 PTS - WE

2009 Corinne Perchaud Chablis 1er Cru Vaucoupin - 89-91 PTS - IWC