

J & S Dauvissat



Chablis Les Preuses Grand Cru



At a Glance:

- **Appellation:** AOC Chablis Grand Cru
- **Encépagement:** Chardonnay (100%)
- **Average Annual Production:** 1,000-3,000 bottles
- **Average Alcohol by Volume:** 12%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From .75 ha of vines in the Preuses grand cru, near the border with the Bougros grand cru
- **Soil Types and Compositions:** Kimmeridgian limestone-clay marls
- **Vine Age, Training, and Density:** Planted at 5,800 and 8,300 vines/ha and trained in Guyot. Vines are 10 and 50 years old.
- **Average Yields:** 50-60 hl/ha
- **Average Harvest Date and Type:** Manual harvest in early September

In The Cellar:

- **Fermentation:** Wine ferments with selected yeasts in neutral barrels.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** 12 months
- **Malolactic Fermentation:** Spontaneous, in tank in the spring
- **Élevage:** 1 year in neutral barrels followed by 1 year in stainless-steel tanks
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Bentonite fining, diatomaceous earth filtration
- **Sulfur:** Applied after fermentation, at rackings, and at bottling

In The Glass:

This wine's exotic nose encapsulates what Grand Cru Chablis achieves at its highest level, offering up notes of beeswax, honey, white mushrooms, lees, preserved yellow apple, white peach, salt-preserved lemon, preserved pineapple, dried white flowers, crushed white stone and oyster shells. The benchmark offering of the domaine, Les Preuses is the most complex, most concentrated, and longest-lived of the Jean Dauvissat wines.