

Domaine des Genèves

CHABLIS 1ER CRU "LES FOURNEAUX"

White - Premier Cru

Agricultural Method:

HVF



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History

Dominique Aufrere is based to the east of Chablis in Fleys. The domaine was created in 1973, and fully modernised in 1992 with the installation of temperature-controlled cuves, and no oak is used here.

Vines & Wines

OUR ROOTS

Located to the north of Burgundy in the Yonne department, on slopes overlooking the river Serein, our property is in the village of Fleys at the heart of the Chablis vineyards.

The wines' personality comes from the nature of the *terroirs*, made up of marl and fossil-rich limestone from the Kimmeridgean era, combined with the continental climate of cold winters and hot summers.

Chablis is a dry white wine with distinct mineral notes. It has Appellation d'Origine Contrôlée (AOC) status, and is made exclusively from the Chardonnay grape varietal.

Our family has been cultivating vines for generations. Today, Stéphane perpetuates this tradition in the same vein as his ancestors: first Louis, then Jean-Baptiste, followed by Henry, Ulysse, his grandfather Roger, and lastly his parents, Annie and Dominique.

The work in the vineyards and the vinification follow the traditional methods of our region: pruning the vines following the "double guyot" system, trellising, and paying close attention to the health of the plants – all essential steps to obtain top quality grapes.

To respect our *terroir*, we use a sustainable approach. Our philosophy is to produce our wines according to pure tradition in order to preserve the natural character each plot confers. All our wines come from our own vineyards, and are produced, aged and bottled on the estate.

