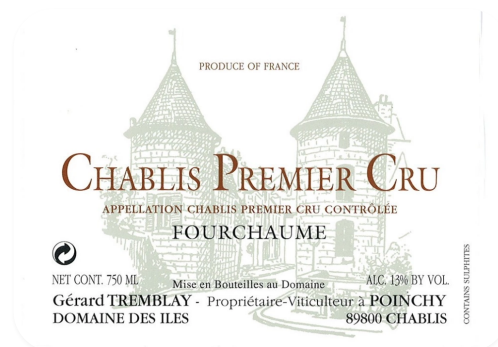


Domaine Tremblay Gérard / Domaine des Îles

CHABLIS 1ER CRU FOURCHAUME

White - Premier Cru



DOMAINE TREMBLAY GÉRARD / DOMAINE DES ÎLES

History

A family estate since 5 generations, but Gérard took over the domaine when it was 30 Acres, and not 90 Acres, with 24 Acres of First Crus. Now Vincent and his sister Marylise are working with his father.

Vines & Wines

Vineyards size

37 Hectares (91 acres)

Farming

Lutte raisonnée, with a lot of care and plowing... Just to continue to save the terroir, and to give to their Chardonnay this very special "personality" due to the sub soil, limestone / calcar of the Kimeridgien.

The wines

If it is classical, it is very adjusted to insure freshness and quality.

Petit Chablis, Chablis and Chablis Premier Cru are bottled between April and July.

For the Grand Cru it is different.. A small vineyard with only 2 Acres.. The vines are 25 years old. Minimum time before bottling is 12 Months, and the wine is released only between 1 Year to 14 Months.

Wine making

Very efficient and modern to help optimize quality.

- Protection for the grapes at arrival like that harvest don't get rain
- 2 large press adapted to their size of vineyards
- Quick picking to insure less contact with air between harvest and press
- Slow pressing with a perpetual control of the juice, not only on chemical but also taste. Gentle pressing for no extraction of bitterness from seeds.
- Part harvest is done with machine, other part by hand. All is control at arrival.

- The juice is put in small stainless cask, to insure the control, as well to let the lies in suspension....

- Alcoholic is done natural... very little batonage... It is done at cold temperature below 20°C to insure the quality of aromas.



- Malo-lactic fermentation is done also quietly...

Hand-picked for a part, machine for a other part, the grapes are immediatly pressed and part is put in stainless tank for a part and in barrel for the other part 30%... Same process, alcoholic fermentation starts on both vats..

Malo-lactic fermentation is done later and also slowly..

The elevage is done with care.

The use of oak is very limited, it is just a touch of soices/ or a texture.

When they taste the juice of the barrel.

The Chablis Grand Cru Vaudésir receive more oak, but it is a way to get some roundness and complexity but not to "get an oaky" Grand Cru.