

Dom Dauvissat Chablis 1er Cru Sechets

THE FACTS

COUNTRY: France

REGION: Burgundy

APPELLATION: Chablis

CEPAGE: 100% Chardonnay

WINEMAKING: Wine ferments with selected yeasts in stainless steel tanks.

AGING: 2 years in 6-8yr old oak barrels

ANNUAL PRODUCTION: 2,500-3,000 bottles

THE STORY

Jean Dauvissat, and his son Sebastian, are the most recent in an extended line of the Dauvissat family that has been in possession of this notable domaine since 1899. The cave is positioned under the family house which dates from the 17th century and where the road to the hamlet of



It begins. The first formal bottling of wines under the Dauvissat label occurred on a limited scale in 1963. The physical expansion of the domaine under his management, along with ever-increasing quality and accompanying renown, has resulted in the cessation of sales to negociants and the bottling of the entire annual production of approximately 50,000 bottles. The estate encompasses slightly less than 10 hectares of vineyards.

THE ADJECTIVES

OVERALL: Robust and complex

AROMAS / FLAVORS: Citrus oil, white flowers, beeswax, oyster shell, wet chalk and mandarin

MOUTHFEEL: Satiny, with a medium to full body

THE SELLING POINTS

SUSTAINABILITY: Green Practicing

