

DOMAINE SEGUINOT-BORDET CHABLIS VIEILLES VIGNES

TECHNICAL INFORMATION



Country France

Region Burgundy

Sub-Region Chablis

Producer Domaine Seguinot Bordet

Vintage 2017

Composition 100% CHARDONNAY

Certifications Environmentally Friendly

Press (89-91) points Wine Advocate

WINEMAKER NOTES

The Seguinot family's roots can be traced as far back as 1590 in the Chablis district, the northernmost area of the Burgundy region. At Domaine Seguinot Bordet, they provide the utmost care their densely planted vines, all the while respecting nature's harmony and the organic balance of the seasons. They make their own selection of vine plants when they need to be replanted but the oldest are already as old as their ancestors. The rich soils from the Kimmerridgian origin gives our wines a specific iodine character, genuine and inimitable typicity.

TASTING NOTES

Very pretty pale golden yellow in colour with light greenish glints. Bright, luminous and limpid. The nose is copious, fresh and expressive. It illustrates its maturity with bright colours, sparkling yellows and shining gold. The taste again reveals its powerful nature, rich, charming and elegant. A harmonious combination of powerful mellowness and tender vivacity. The long, so obviously mineral finish is a perfect illustration of the wine's serious yet charming character.

VINEYARD

The vineyards, situated predominately around the village of Chablis, are dedicated almost exclusively to the Chardonnay grape and planted on soils of Kimmeridgian limestone with outcrops of chalk. The cool climate of this region produces wines that are naturally high in acidity with a taught, lean structure, especially when compared to the relatively lush and rich Chardonnay wines produced in the more southerly districts of Burgundy. The flavors are less rich and fruity than Chardonnay wines grown in warmer climates, often presenting characteristics described "flinty" or "steely" and laced with minerality.



VINIFICATION

According to the domaine's own special quality charter.

PRESS

"The 2017 Chablis Vieilles Vignes is very promising, unfurling in the glass with aromas of crisp apples, oatmeal and salty oystershell. On the palate, it's medium to full-bodied, deep and concentrated, with chewy extract and a dense, almost blocky profile, underpinned by tangy acids. This should develop very nicely in bottle." - (89-91) points, William Kelley, Wine Advocate