



Maison fondée en 1905

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Situated next to Auxerre city, in the department of Yonne, the Chablis vineyard spreads along the Serein River. Cistercian monks planted the vine during the XIIth century. Already famous in the XVth century, the wines were exported to England, Flanders and Picardie. Many wars damaged and threatened the vineyards, but it always survived. From the 1960's, it acquired an undisputed world fame.



Vins Descombe acquired Domaine Passy le Clou in 2017. The vineyard is situated in the heart of Chablis, in Northern Burgundy. The estate now spreads in more than 30 hectares on the Chablis, Petit-Chablis and Chablis 1er Cru appellations. Domaine Passy le Clou is a modern estate. It is equipped with the latest technologies in up-to-date premises, designed for a top-quality production and complying with finest quality standards.

Soils : stony, clay and limestone, rich with Kimmeridgian grounds elements (where fossil oysters can be found).

Climate : continental with a hot and dry month of July.

Winemaking : mechanical harvest. Pressing in a pneumatic wine-press, with a very low pressure to avoid any risk of alteration. Traditional vinification. Static racking between 12 to 24 hours after the pressing. Fermentation in stainless steel tank under controlled temperature for 4 to 6 months. Ageing on fine lees between 3 to 6 months.

Varietal : Chardonnay 100%

TASTING COMMENTS

Robe : pale gold color

Nose : expressive, fresh and mineral, with citrus notes

Mouth : fresh wine, well-structured, nice fruity finish

Food match : Sea food, hot oysters, fish, goat and ewe cheese

Serving temperature : 11 to 13°C

Aging : 3 to 5 years