



VALKYRIE

SELECTIONS



VENTOURA CHABLIS



GRAND CRU LES PREUSES 2019

DOMAINE VENTOURA || Domaine Ventoura is a family owned estate in Fontenay with 11 hectares of Petit Chablis, Chablis and Chablis Premier Cru vineyards. The domain was founded in 1953 by Auguste Ventoura, a simple farmer who owned a few sheep, a couple cows, and some land he planted to cereal fields and vines. The winery passed to Claude Ventoura, Auguste's son, who expanded the family holdings and began bottling estate wines (for 25 years the fruit was sold to the local coop). Today, the third generation - Thomas - has assumed the reins, already making a name for himself at age 29 as an up and comer in the region.

CHABLIS || Chablis is the northernmost wine district of the Burgundy and is in fact closer to the Aube in southern Champagne than to rest of Burgundy. The unique soil of the region is Kimmeridge Clay with outcrops of the same chalk layer that extends from Sancerre up to the White Cliffs of Dover. All of the Chablis Grand Cru and Premier Cru vineyards are planted on this primarily Kimmeridgean soil, which imparts a distinctively mineral, flinty note to the wines. Other areas, particularly most of the Petit Chablis vineyards, are planted on slightly younger, but similar Portlandian soil.

CHABLIS GRAND CRU LES PREUSES 2019 ||

BLEND | 100% Chardonnay

VINEYARDS | The Grand Cru vineyard Les Preuses sits along an ancient Roman road that used to be called "voie pierreuse" (stony road). Over the centuries, "la pierreuse" became "la preuse." The 10.8 hectare climat faces south and southwest, bathed in sunlight for most of the day and into the late evening during summer. On the surface, the soils are predominantly clay-limestone and brown in color, although some plots are covered with white, thinner clays.

WINEMAKING | Wild yeast primary and malolactic fermentation in stainless steel followed by aging in barrel for 6 months and then return to tank until bottling.

TASTING NOTES |

A dense, powerful Preuses with the weight of the vintage in the form of rich orchard fruit, tempered by a big hit of ripe integrated lemony acidity and a mass of creamy saline stony flavours, culminating in a persistent fresh finish.

