



Epineuil

“Elégance”

Domaine Régis Fèvre, winemaker in Chablis



Fine and elegant



Pinot noir



Store in a cool cellar



Serve between 50 and 54°F



Grilled meats, family barbecues,
homemade pizzas, fresh fish



A simple but bountiful pleasure, wine
to serve proudly, perfect for a rustic
meal with family and great friends

Alcohol abuse is dangerous for your health, consume in moderation.

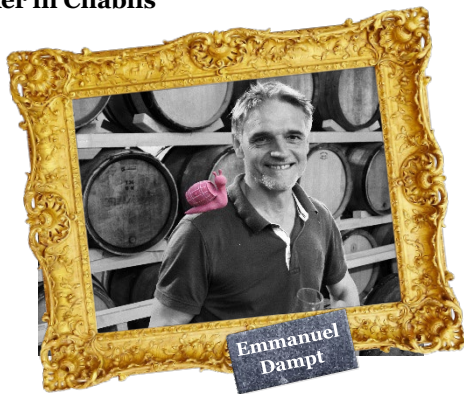


Vignoble Dampt

Emmanuel Dampt,
winemaker in Chablis

About the *terroir*

The Chablisien shows its true character in its whites. Chablis is renowned the world over for its freshness; it is also the sign of a sure value in France. Vines here grow on soils containing marine fossils, the Chablisien *terroir* resulting from limestone sedimentary deposits (marine shells, oysters) creates its unique mineral, iodized expression. The great Chablisien *terroirs* have purity and very good aging potential and are capable of developing astonishing aromatic complexity.



Cultivation: This major estate in the Tonnerrois area manages its vines through sustainable agriculture, with traditional plowing and pruning. This vintage comes from hillside vineyards situated above the Kimmeridgian limestone typical of Chablis.

Vinification: The grapes are vinified, then the wine is aged for 11 months, partly in vats (65%) and partly in oak barrels (35%) in order to preserve the fruit's brightness and highlight the minerality of the *terroir*.