

# DOMAINE DE LA TOUR

## **Great wines of Chablis** Bourgogne

### Theheritage of four generations of wine growers

eritage of 200 years of history from the Chalmeau's family, Domaine de la Tour stems from a long tradition of vine-growing.

The Domaine was founded in 1820, with around fifty ares in the town of Chitry (89530). In 1960, three hectares of premier cru in Monts-Mains, Côte-de-Cuissy and Côte-de-

Jouan then extended the Domaine.

In 1992, Renato Fabrici took over the management of the Domaine. It was at this time that it took the name "Domaine de la Tour" in reference to the tower of the Chitry church.

The sustainability of the Domaine is today ensured by his son, Vincent.



#### We are looking for excellence

erroirs and vines are at the heart of our philosophy: to always go further in the search for the expression of the terroirs and to remain attentive to the vines. In order to respect the environment, we have eliminated the use of chemicals in the soil. Mechanical cultivation of the soil using traditional methods (weaning, scratching, plowing) forces the vines to take root deeply, and to draw from the soil all the typical characteristics of the Chablis terroir. As regards the fight against disease, we practice sustainable farming, which also allows us to preserve our environment.



#### No chemical products or fertilizers are used in our soils.

We vinify our wines in the traditional way while using modern technical means (thermo-regulated stainless steel tanks, selected yeasts) in order to express the specific terroir of each of our wines.

#### The wines of Domaine de la Tour

#### APPELLATIONS CHABLIS:

- Chablis 1er Cru Monts-Mains: Brilliant color with golden yellow reflections. Complexity and finesse on the nose, Notes of roses and white fruits. Concentrated and rich palate while retaining a lot of finesse.
- Chablis 1er Cru Côte-de-Cuissy: Maturity and complexity. The nose expresses itself on floral notes. We find this richness and finesse on the palate, beautiful mineral length.
- Chablis 1er Cru Côte-de-Jouan: Golden yellow color. Youthfulness with the aplomb of 1er cru. Floral and spicy nose, Straight mouth, mineral, long and saline finesse.
- Chablis: Light pale yellow reflections, limpid. Wine with ripe, white flesh fruit, expressive and rich. The attack is round, the palate enveloping, ending with a feeling of freshness and minerality, good length.
- Petit Chablis: Pale and shiny color. The nose expresses itself on aromas of citrus, a pleasant tangy sensation. The palate is straight, fine, with a nice tension on the finish.



#### APPELLATIONS BOURGOGNE:

- Bourgogne Chitry Blanc: Shiny, pale color. On the nose, notes of exotic fruits and white flowers. Full, enveloping palate, finishing with a touch of freshness and minerality.
- Bourgogne Aligoté: Pale, shiny color. Fresh, floral nose. Nice wine on the gluttony associated with a touch of minerality.