



CHÂTEAU DE FLEYS CHABLIS LA GRANDE CHAUME

certified sustainable (HVE)

Siblings Béatrice, Benoît and Olivier Philippon farm their family's 79 acres of vines in the quiet commune of Fleys. Their great-grandfather came from Vézelay around the turn of the last century and with his son was the first in Chablis following Phylloxera to plant vines on American rootstock in 1936. They sell two-thirds of their production to négociants, bottling only their best vats.



VINEYARD

- Site:** Fleys is on the right bank of the Serein River Valley, just upstream from the town of Chablis and its Grand Cru vineyards. Tucked away in a side valley, Fleys is roughly equidistant from the villages of Béré and Chichée. This wine comes from the lieu-dit of Grande Chaume, facing southwest and bordering Les Fourneaux 1er Cru.
- Soil:** A sedimentary basin of Kimmeridgian limestone, layered with limestone, marl and full of oyster shell fossils which combine to create one of the world's most unique expressions of Chardonnay.
- Vines:** From 5 acres of vines with an average age of 40 years. Harvest is by hand. HVE (Haute Valeur Environnementale) certified.
- Varieties:** Chardonnay.

CELLAR

- Vinification & Aging:** About one-third is raised in one to three-year-old Burgundy barrels and the rest is in steel.
- Production:** 460 cases.
- Profile:** Full-bodied, lifted by minerality and acidity and finishing with just a touch of honey. Pairs perfectly with rich seafood. This wine was labeled *L'Incontournable* before the 2022 vintage. *La Grande Chaume* highlights the vineyard source for this wine.
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