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Domaine Oudin, Les Serres

Producer	Domaine Oudin
Vendor	Jenny & François Selections
Category	Wine - Still - White
Grape variety	Chardonnay
Region	Burgundy, France
Subregion	Chablis
Appellation	Chablis
Feature	Sustainable
Alcohol by volume	12.5%

Product information

Age of Vines: 30 to 70 years.
Yields: 60hl/ha
Pruning Method: Double Guyot
Soil: Clay and Limestone with southern exposures.

Varietals: Chardonnay (with some Grand Cru vines from Vaugiraut and Vaucoupins used. Les Serres is 1st cru fruit).

Vinification Method: Grapes are hand harvested and gently pressed. Only natural yeasts are used and the wine is fermented in temperature controlled stainless steel tanks. The wine rests on the lees in tank for a year or more before it is bottled. Minimal sulfites are added.

Tasting Note: Pale yellow in the glass with shimmering silver highlights. The nose is bright with citrus, brine and flakey limestone notes. The palate shows elegant citrus fruit backed by lovely limestone driven minerality. This is a crisp, elegant wine and it is never austere.

Pairing: Works beautifully with shellfish, grilled river fish, sea scallops sautéed in butter, grilled shrimp, chicken dishes, hearty garden salads, grilled vegetables and creamy goat or sheep milk cheeses.

Producer information

In ’88 Jean-Claude and his wife Christiane relocated from the suburbs to Christiane’s father’s two-hectare vineyard located near the tiny village of Chichée, just south of Chablis. They have recently retired from making wine and their daughter Nathalie has taken over the winemaking reins. The Oudin’s now possess 8 hectares of vines and most of the vines have a south and south-west exposure and are located on the hilltops which surround the village of Chichée.