

DOMAINE CARRION

GRAND VIN DE CHABLIS



A RENOWNED TERROIR GIVING BIRTH TO FULL-BODIED, PURE WINES

EXPRESSING A GREAT MINERALITY

The CHABLIS vineyard, located at the extreme North of Burgundy, a 2 hours drive from Paris, extends in the heart of a **winding valley**. The region offers **breath-taking panoramas!**

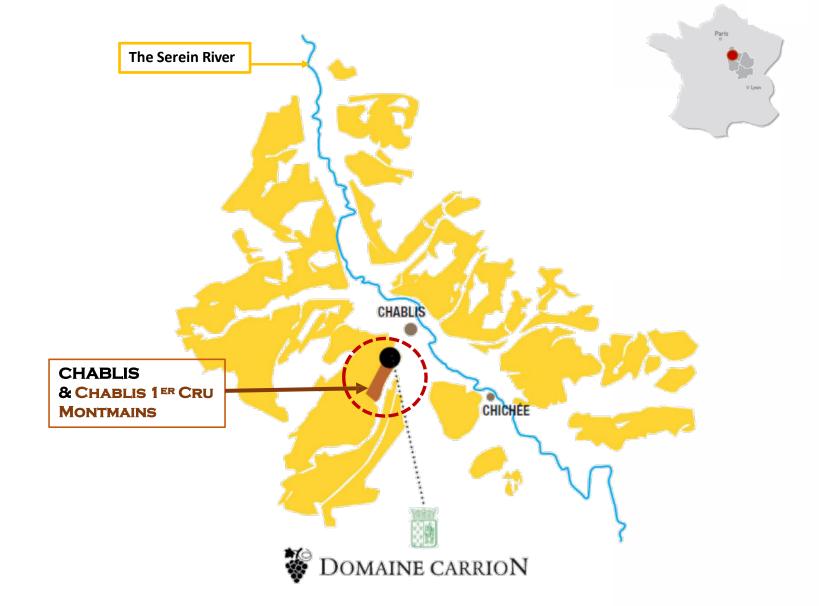
The vineyard benefits from a **micro-climate** with **continental** influence (hot summers, dry autumns, long and harsh winters). Chablis wines are famous thanks to an **exceptional terroir** on which Chardonnay thrives.

Domain Carrion is located in the heart of the Chablis region and extends toward la Chapelle Vaupelteigne, a small village nestled next to Chablis. The landscape is made of valleys and rolling forested hills. Vines grow along the **slopes of the valley of the Serein**, a little river which crosses the vineyard from North to South. The Chablis soil is known for bringing **freshness and minerality**, allowing us to create **elegant and expressive wines**.

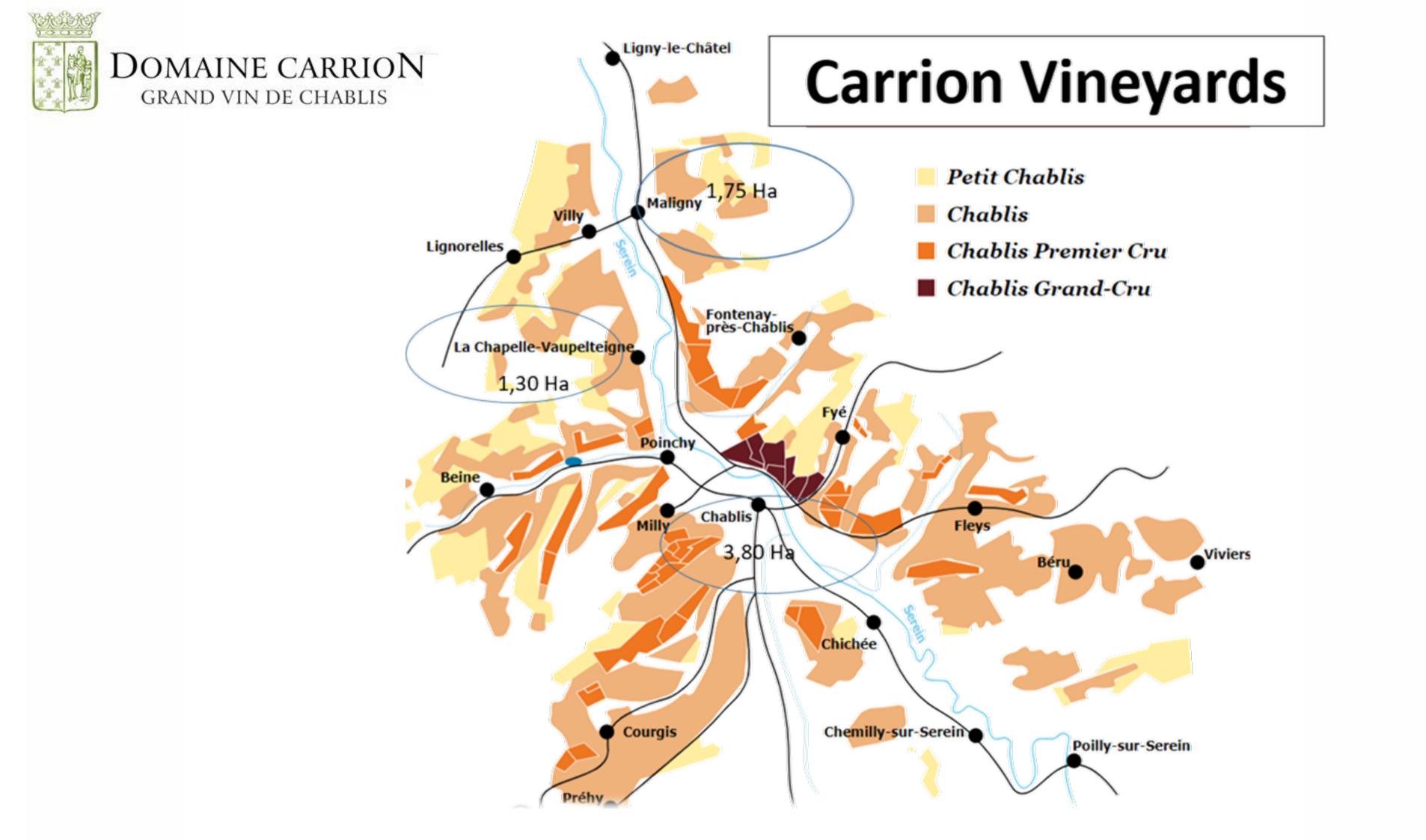
The soil on which grow the vines is made of limestone, dating back to the "**Kimmeridgian**" era, making the identity of Chablis vineyard. The soil contains many **fossils**. Both rich and porous, it allows:

- profound deep rooting of the vines,
- → regular supply of water











OUR DNA



HECTARES VINEYARD

DOMAINE CARRION
CHABLIS

CHABLIS &
CHABLIS
1^{ER} CRU
MONTAINS





Environmental approach certification HVE3 in progress

100% CHARDONNAY





Average age of the vines: 30 YEARS

Vinification
in producing
region at la
Chapelle
Vaupelteigne





Sustainable winegrowing : All our own vineyard are certified High Environnemental Value level 3

- . Bio diversity Management
- . Chemical treatment strategy
- . Management of the fertilization
- . Management of water ressources

Our Technical Team



Jacques Briday Vineyard Master



Steve Delong Vineyard Master



Serge Debucy Head Winemaker







CURRENT OWNERSHIP



Domaine Carrion is owned by the Helfrich Family since 2016









A DOMAIN BORN OF ONE MAN'S PASSION

This Domain was once the property of a wine enthusiast who hailed originally from Brittany and had moved to Chablis in the 1970s after falling in love with this beautiful wine-growing region.

For nearly 30 years, he devoted all of his time to this property, taking great pleasure in developing it.

But while still in his prime, he was forced to let go of his Domain, which he had decided to call "Domaine Carrion" as a tribute to his grandmother, a native of Burgundy.

Carrion is a family name derived from the French word *carrier*, the trade nickname given to men who quarry and dress stone.





DISCOVERING THE CHABLIS WINE REGION







Our wines exhibit considerable MINERALITY and FRESHNESS, displaying a LOVELY PALETTE OF AROMAS

Did you know?

"Our Chablis is vinified entirely in thermo-regulated stainless steel tanks. We do not put our wines in barrels, the aim being to produce wines that retain all their freshness, resulting in the purest expression of the Chardonnay grape. Every operation is done by gravity in order to respect the grape and interfere as little as possible, so as to preserve the characteristics of the terroir."





THE EXPRESSIVE, FULL-BODIED FRUITINESS OF CHABLIS

Geographical Situation: Situated in northern Burgundy, close to Auxerre, the Chablis vineyard grows alongside the aptly named river, the Serein (meaning serene in English). The vines of Domaine Carrion grow around the village of La Chapelle Vaupelteigne, 4 km to the north of Chablis itself.

Soil: The Chablis region is a limestone plateau cut into by valleys. This limestone dates back to the Kimmeridgian era, 155 million years ago. It reveals a deposit of minuscule oysters in the rock, a reminder of the warm shallow sea that covered Burgundy at the time. It is this marine characteristic that gives Chablis its unique minerality. The *terroir* is constituted by alternating strata of marl and limestone.

Grape Variety: 100% Chardonnay.

Vinification: Traditional vinification. Every operation is done by gravity in order to respect the grape and interfere as little as possible, so as to preserve the characteristics of the *terroir*. The grapes are pressed in pneumatic presses on arrival at the winery. Alcoholic fermentation takes place in thermo-regulated stainless steel tanks at 16°C. The wines are matured on fine lees in stainless steel tanks for 9 months.

TASTING NOTES

Colour: Clear golden pale colour with glints of green.

Nose: Expressive fruitiness on the nose with hints of citrus and white-fleshed fruits.

Taste: Rounded, vinous attack sustained by freshness.

Wine and food pairings: Grilled fish, such as swordfish, salmon lasagne, toasted goat's cheese.

Ageing Potential: 2 to 3 years. **Serving Temperature:** 10-12°C.



