



KERMIT LYNCH WINE MERCHANT

DOMAINE ROLAND LAVANTUREUX

Country: **France**

Region: **Burgundy**

Appellation(s): **Petit Chablis, Chablis**

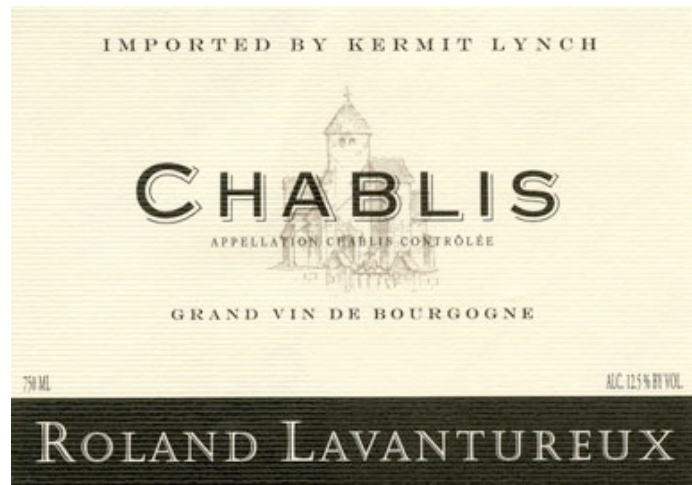
Producer: **Arnaud Lavantureux**

Founded: **1979**

Annual Production: **5,800 cases**

Farming: **Lutte Raisonnée**

Website: **N/A**



With a sharp eye, natural instinct, and solid, Burgundian pragmatism, Roland Lavantureux is making no-nonsense Chablis that has come to be one of the most reliable of the old reliables here at Kermit Lynch Wine Merchant. He farms nineteen hectares of Chardonnay vines in Lignorelles, about four miles northwest of Chablis. Upon his completion of wine school in Beaune, Roland founded the domaine in 1978. Today, he is joined by his two sons, one who works with him in the vineyards and cellar, while the other takes the lead in marketing and sales. In addition to making a stunning Chablis, the Lavantureux family also bottles a mouth-watering Petit Chablis, which, depending on the vintage, can easily rival their more highly pedigreed bottling—only proving the unwavering consistency of the Lavantureux family that has kept our relationship with them so strong for over thirty years.

The region is best-known for the Kimmeridgian soils, a highly-prized *terroir* of limestone and clay infused with tiny, fossilized oysters. The intense chalk and sea-shell minerality lends deep complexity to whites, making this region an ideal home for the Chardonnay grape. The Portlandian soils in the extension of the Chablis appellation, known as Petit Chablis, may not enjoy the same reputation as the Kimmeridgian, however they imbue the wines with a crisp, lively freshness and zesty, citrus aromas that speak to the deep mineral component of northern Burgundy. There is no accounting for these imaginary boundaries, because the pedigree of his wines is palpable. As Roland once told Kermit, “I don’t know why the INAO named some vines ‘Chablis’ and others ‘Petit.’ When I stand in the middle of my vineyard, the row to my left is Chablis, to the right it is Petit Chablis, but you can’t see any difference.” His wines display show-stopping nerve, to be enjoyed as easily before dinner as they are with a piece of grilled fish or oysters-on-the-half-shell. These wines drink as honestly as the man who makes them; they are staff favorites year after year.



DOMAINE ROLAND LAVANTUREUX (continued)

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area*</u>
Petit Chablis	Chardonnay	28 years average	Clay, Limestone (Portlandian)	4.5 ha
Chablis	Chardonnay	30 years average	Clay, Limestone (Kimmeridgian)	14.5 ha
Chablis “Vieilles Vignes”	Chardonnay	60 years average	Clay, Limestone (Kimmeridgian)	0.9 ha
Chablis “Vauprin”	Chardonnay	25-45 years	Clay, Limestone (Kimmeridgian)	3 ha
Chablis 1er Cru <i>Fourchaume</i>	Chardonnay	25 years average	Clay, Limestone (Kimmeridgian)	1.0 ha
Chablis 1er Cru <i>Vau de Vey</i>	Chardonnay	35 years	Clay, Limestone (Kimmeridgian)	0.95 ha
Chablis Grand Cru <i>Les Preuses</i>	Chardonnay	25 years	Clay, Limestone (Kimmeridgian)	N/A
Chablis Grand Cru <i>Bourgros</i>	Chardonnay	30 years	Clay, Limestone (Kimmeridgian)	N/A
Chablis Grand Cru <i>Vaudésir</i>	Chardonnay	40 years average	Clay, Limestone (Kimmeridgian)	2.6 ha

* “ha”=hectares; one hectare equals roughly two and a half acres

VITICULTURE / VINIFICATION

Petit Chablis:

- Fermented and aged in stainless steel
- The wine is aged on the lees for 5-10 months, depending on the vintage

Chablis:

- Fermented in stainless steel
- 70% of wine aged in stainless steel, 30% aged in 3 to 6 year old barrels

Chablis “Vieilles Vignes”:

- Fermented in stainless steel
- 60% aged in 3 to 5 year old barrels and 40% in stainless steel



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DOMAINE ROLAND LAVANTUREUX (continued)

Chablis “Vauprin”:

- “Vauprin” is a vineyard located in the village of Lignorelles and is known for being one of the highest altitude parcels in Chablis
- Fermented in stainless steel
- 50% aged in 228L, 2 - 5 year old barrels, 50% stainless steel

Chablis 1er Cru *Fourchaume*:

- Fermented in stainless steel
- 40% of the wine is aged in barrels that are 3 to 6 years old, no new oak is used

Chablis 1er Cru *Vau de Vey*:

- Fermented in stainless steel
- 60% of the wine is aged in barrels that are 2 to 4 years old for 8 months, 40% aged in stainless steel

Chablis Grand Cru *Les Preuses*:

- Fermented in barrel
- Aged 12 months in barrel, 50% new

Chablis Grand Cru *Bougros*:

- Fermented in barrel
- Aged 12 months in barrel, 75% new

Chablis Grand Cru *Vaudésir*:

- Mostly fermented in barrels and a small part in stainless steel
- 85% of wine is aged in barrels that are 3 to 5 years old and 15% of the wine is aged in new oak