



DOMAINE P-L ET J-F BERSAN

AOP Chablis

DVP

White

DOMAINES
ET VINS DE
PROPRIÉTÉ

PRESENTATION

Descended from a lineage of winemakers since the 15th century, Jean-François Bersan and his son Pierre-Louis cultivate 20 hectares of vines in Saint-Bris-le-Vineux, with 13 hectares of Chardonnay and 7 hectares of Pinot Noir and Sauvignon Gris. The estate stands out for its medieval underground cellars, dug in the 12th century, offering ideal conditions for wine aging. Committed to environmentally friendly viticulture, the Bersans have converted their estate to organic farming, working without synthetic herbicides or pesticides. The major asset of the estate? Mastery of vinification that reveals all the minerality of the Chablis terroirs, with a unique touch from cellars steeped in history.

VARIETAL

Chardonnay 100%

LOCATION

The vines for this Kosher Chablis are located around the village of Saint-Bris-le-Vineux, on the southwestern edge of the Chablis appellation. These plots lie on well-exposed slopes at about 250 meters above sea level, with east to southeast orientations. This positioning offers excellent sunlight and natural ventilation, ideal for healthy ripening. The nearby forests and limestone areas create a balanced microclimate that supports slow, steady grape maturation and the true expression of the Chardonnay grape.

Age of vines: 50 years old

TERROIR

The soil is classic Kimmeridgian limestone with marl and marine fossils, typical of Chablis. These ancient formations give the wine its chalky minerality, saline tension and elegance. Surface clay adds body and texture, while the limestone bedrock brings freshness and lift. This Kosher Chablis draws on these geological riches to deliver a pure, focused style, expressing the crystalline precision that defines the region.

IN THE VINEYARD

The estate is certified organic as of the 2023 vintage, and all vineyard practices follow environmentally responsible principles. Soils are worked mechanically with no herbicides, and natural grass cover is carefully managed. Treatments are minimal and based on the actual needs of the vines, using only natural products. This sustainable approach aligns with the domain's values, even within the specific framework of Kosher winemaking, which is overseen by a rabbinical authority and follows strict kosher production standards.

HARVEST

Harvesting is done by hand with careful sorting in the vineyard to select only healthy, ripe grapes. Grapes are transported in small crates and gently pressed.

WINEMAKING

The Kosher vinification is carried out under strict supervision, with dedicated equipment and handling exclusively by authorized personnel.

AGEING

The wine is aged in stainless steel tanks for around 10 months on fine lees, with no oak, to preserve fruit clarity and terroir-driven minerality. This careful, minimalist process ensures both technical and religious compliance.

SERVING

Serve between 10 and 12°C

AGEING POTENTIAL

3 to 5 years

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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TASTING

This Chablis displays a pale yellow color with golden highlights. The nose is expressive, offering aromas of honey, dried mandarin peel, and white flowers, lifted by the chalky minerality typical of Chablis. On the palate, it is dry and vibrant, with a crisp acidity that balances a creamy texture. Flavors of white melon and apple dominate, extending into a long, refreshing finish with hints of lime zest.

FOOD PAIRINGS

This wine pairs beautifully with both classic and inventive dishes. It goes wonderfully with sea bream fillet with fennel and preserved lemon, a raw cauliflower tabbouleh with herbs, or a well-aged sheep's milk cheese like Ossau-Iraty. For sweeter pairings, it complements a dairy-free lemon tart, a fresh fruit salad with orange zest or a soft almond cake. Its freshness and purity offer elegant pairing options, from delicate starters to richer or subtly sweet dishes.

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