

**DVP**DOMAINES  
ET VINS DE  
PROPRIÉTÉ

# DOMAINE GRIVOT GOISOT

AOP Chablis  
White

## PRESENTATION

Located in Saint-Bris-le-Vineux, in the heart of the Auxerrois vineyard, Domaine Grivot Goisot is a family estate whose viticultural history dates back to the 15th century. A rare specificity in Burgundy, it cultivates Sauvignon Blanc in AOC Saint-Bris, a regional exception that gives the wines a unique identity. Under the impetus of Serge Goisot in 1947, then Anne and Arnaud Goisot in 1991, the estate modernized and expanded, now working 27.5 hectares, spread between Chablis, Chablis Premier Cru, Bourgogne Côte d'Auxerre, and Bourgogne Aligoté. In 2020, the transmission continued with Anaëlle Goisot and René Grivot. Certified High Environmental Value (HVE) since 2020, the estate combines tradition and innovation, with a sustainable approach and precise vinifications in stainless steel tanks and barrels. The wines offer a freshness and tension characteristic, with notes of citrus and flint for the whites, and fruity and balanced reds.

## VARIETAL

Chardonnay 100%

## LOCATION

Domaine Grivot Goisot cultivates its Chardonnay vines in the commune of Beine, at the heart of the Chablis appellation in northern Burgundy. The vineyards are planted on well-exposed slopes between 200 and 250 meters in altitude, facing mostly south and southeast. This positioning ensures optimal sunlight throughout the day, while cool nights preserve the grape's natural acidity. Located near the Serein valley, the vineyard also benefits from a favorable microclimate, allowing for slow, even ripening—key to the purity of Chardonnay in Chablis.

Age of vines: 35 years old

## TERROIR

The soils are classic for Chablis: Kimmeridgian marl rich in limestone and marine fossils dating back to the Upper Jurassic period. This unique geology provides the wine with sharp minerality, mouthwatering tension, and excellent aging potential. The shallow soils force the vines to root deeply, enhancing aromatic complexity and natural concentration. This terroir yields wines that are precise, vibrant, and elegant, with signature salinity and purity typical of great Chablis.

## IN THE VINEYARD

The domaine practices sustainable viticulture, following environmentally respectful methods inspired by lutte raisonnée. No herbicides are used, soils are mechanically maintained to preserve structure and microbial life, and treatments are applied only when necessary. Natural grass cover is encouraged to support biodiversity and prevent erosion. Each task in the vineyard is thoughtfully timed to respect the vine's cycle and allow the terroir and vintage to express themselves without interventionist practices.

## HARVEST

Harvesting takes place at optimal maturity, usually early in the morning to retain freshness. After careful sorting, the grapes are gently and slowly pressed to extract clean juice while preserving delicate aromatics.

## WINEMAKING

The must is cold-settled, then fermented in temperature-controlled stainless steel tanks using indigenous yeasts.

**D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ**

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## AGEING

The wine is aged on fine lees for about 10 to 12 months without bâtonnage, maintaining natural tension and adding subtle roundness. Bottling is carried out with minimal filtration to preserve character and texture.

## SERVING

Serve between 10–12°C.

## AGEING POTENTIAL

3 to 5 years

## TASTING

This Chablis shows a pale, clear yellow color with silvery highlights. The nose is precise and refined, offering aromas of citrus, white flowers, green apple and wet stone. On the palate, the wine opens with brisk acidity and a linear structure. The mouthfeel is clean and focused, with a long, saline and mineral finish. It is a wine of clarity and balance, combining structure and elegance, and faithfully reflecting the identity of its limestone-rich terroir. A classic expression of Chablis purity and finesse.

## FOOD PAIRINGS

This wine pairs beautifully with light, seafood-based or herb-driven dishes. Try it with grilled oysters in lemon butter, scallop carpaccio with olive oil and white pepper, or a creamy lemon herb risotto. On the sweet side, it works well with a lemon-basil tart, a homemade green apple sorbet, or a white peach salad with honey and rosemary. This versatile Chablis elevates both savory and dessert courses, always with freshness and elegance at its core.

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