



DOMAINE COULAUDIN BUSSY

Region: Burgundy (Chablis) Village: Milly (Commune of Chalis)

Winemaker: Lionel Bussy

Property: 7 hectares (all in Chablis AOC)

Henri Coulaudin represented the 5th generation of the family to produce Chablis when his son-in-law, Lionel Bussy, joined up with him in 1995. In 2001 Henri retired once he was confident Lionel was up to the task of running things on his own. Since then, Lionel has proved to be more-than-capable and has since built a new cellar to modernize the winemaking and increased the domaine from 5 hectares to 7 hectares. The production of the domaine remains exclusively classic Chardonnay from Chablis. The domaine owns vines in two areas of Villages-level Chablis along with two small plots of Premier Cru Chablis on the Cote de Lechet and Vaillons slopes. Lionel prefers to bottle the Villages-level plots separately as there is a fair bit of age difference between those sites.

CHABLIS 'VIEILLES VIGNES'

100% Chardonnay

Soil: Kimmeridgian

Yield: 45 hl/ha Machine harvest Malolactic Fermentation?: Oui

A purist, Lionel Bussy prefers to keep things classic and simple when it comes to his Chablis. This means no oak is used for any of his wines. He prefers to use stainless steel tanks as he likes the tension he is able to keep in the wines and there's fact that steel tanks are a heck of a lot easier to regulate at harvest time than the old cement tanks they were using until about 15 years ago.

For his 'Vieilles Vignes' (Old Vines) bottling, the vineyard is located in the village of Milly and is sandwiched between the Premier Cru hillsides of Vaillons and Montmains. The vines are 55 years old on average and produce a wine with a bit more weight and generosity than the 'classic' Chablis bottling from Bussy.

