

#### THE WINE:

**Name of the wine:** Chablis Grand Cru “Vaudésir”

**Appellation:** AOC Chablis Grand Cru

**Area of production :** Burgundy, France

**Colour:** White

**Varietals:** 100% Chardonnay

#### VINEYARDS:

**Origin:** Chablis locality (purchase of grapes)

**Vineyard area:** 0.30 Ha

**Planting density:** 6000 vines/Ha

**Yields :** 45 Hl/Ha

**Average age of vines :** 45 years

**Soils:** Chalk on Kimmeridgian

#### FERMENTATIONS:

**Length of fermentation:** On average 120 days **Yeasts:** Natural

**Fermentation temperature:** Around 22°C

**Malo lactic fermentation:** 100%

**Bacteria:** Natural

#### MATURATION:

**Maturation vessel:** 100% oak barrels of 600L (Demi-muids)

**Lees contact :** yes

**Maturation period :** 22 months

#### FINNING / FILTRATION:

**Finning :** Bentonite

**Filtration:** Kieselgur white clay

**tartaric stabilisation:** No

#### DESCRIPTION:

The wine is a sunrise yellow similar to that which bathes the chardonnay grapes at the end of the day. The Fruit on the attack tantalises the taste buds, the mid palate is juicy, with great concentration. The wine should be left to breath in a decanter before serving.

**“Vintage advent” 2014:** Its nose instantly reveals its shelly marl roots with a touch of vetiver, wrapped up in a wheat-gold garment. Its fatty attack is reined by a floral flavour of heritage roses. The palate holds its breath while the finish extends over it. This is a Grand Cru that will go down in history and that all wine connoisseurs should store in their cellar.

**Serving Temperature:** 14°C

**Ageing Potential:** From 15 to 20 years

#### TECHNICAL INFORMATION:

**Percentage alcohol:** 12.70% vol.

**pH:** 3.08

**Total acidity:** 4.92 g/l H<sub>2</sub>SO<sub>4</sub>

**Residual sugar:** 2.30g/l

