

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:

Fining : 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” 2015: This Grand Cru tamed this sun-soaked year to distil an olfactory offering of lily and aromas. Mighty without being heavy, its powerful lemon flavour fine-tuned its acidity, creating a substance that will drive a straight line through your palate. You can serve it with Turbot *au beurre blanc* or let it rest in a cellar for 4 to 5 years.

Serving Temperature: 14°C

Ageing Potential: From 15 to 20 years

TECHNICAL INFORMATION:

Percentage alcohol: 12.85% vol.

pH: 3,22

Total acidity: 3,88 g/l H₂SO₄

Residual sugar: 0,90g/l

