

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:

Provenance: Locality of “Vaudésir” - from Grapes bought at harvest.

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 228L that are 3-6 years old

Lees contact : yes

Maturation period : 22 months

FINNING / FILTRATION:

Finning : Bentonite

Filtration: Kieselgur white clay

Cold 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” 2011: “Spring in a Glass” Its liquid gold catches the eye while the noses expresses itself with a vetiver dominant. Initially tight on the palate with a limestone theme it seizes the taste buds with both the strength and the suppleness of its character. Already a pleasure but at its peak in 2018.

Serving Temperature: 14°C

Ageing Potential: From 15 to 20 years

TECHNICAL INFORMATION:

Percentage alcohol: 12,95% vol.

Total acidity: 4,72g/l H₂SO₄

Residual sugar: 0,60g/l

