



SINCE 1923 AT CHABLIS IN BURGUNDY, THE METICULOUS CARE OF THE VINE-GROWERS WORKING TOGETHER UNDER THE BANNER OF LA CHABLISIENNE HAS GIVEN BIRTH TO WINES WHOSE MAGNIFICENCE IS AMPLIFIED BY THE PASSAGE OF TIME.

## CHABLIS GRAND CRU VAUDÉSIR Vintage 2013

"The Richness"

APPELLATION: Chablis Grand cru

GRAPE VARIETY: Chardonnay 100%

SOIL AND SUBSOIL: Upper and Middle Kimmeridgian. Alternating limestone and marl with fossilised *Exogyra virgula*.

DENSITY: 5,500 to 6,500 plants/ha.

SITUATION AND EXPOSURE: In the village of Chablis, on the right bank of the Serein, between the Chablis Grand Cru vineyards of Les Preuses and Grenouilles. Exposures south and South-West.

AVERAGE AGE OF VINES: 30 years.

VINIFICATION: Cold settling before fermentation. Both yeast and malolactic fermentations in tanks.

MATURING: 20 months on fine lees, in tanks and barrels.

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NOTE TASTING OF VINTAGE 2013 FROM 18/03/2015  
-REF.A

Pale yellow colour. Limpid and brilliant wine.

Fairly profound first nose; straightforward with lots of intensity. Fruit, white flowers and elegant oakiness complete the bouquet. On aeration the register has more purity and crispness.

Good aromatic persistence

In the mouth it is dense and sensual, typical of the appellation, while having good dynamic freshness.

Beautiful and lasting presence.

The finish remains to be defined; it is still a young wine.

A shining example of Vaudesir.

