



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 1^{ER} CRU VAULORENT Vintage 2017

"Pure and Full-bodied"

APPELLATION: Chablis Premier Cru

GRAPE VARIETY: Chardonnay 100%

SOIL AND SUBSOIL: Kimmeridgian, clay-limestone

PLANTING DENSITY: 5,500 to 6,500 vines/ha.

SITUATION AND ASPECT: On the right bank of the Serein in the commune of Chablis, adjoining the Chablis Grand Cru Les Preuses. South-west exposure.

AVERAGE AGE OF VINES: 25 years.

VINIFICATION: Cold static sedimentation precedes the start of fermentation. Alcoholic and malolactic fermentation both take place in barrels and vats.

MATURING: Approximately 12 months on fine lees, in both vats and barrels.

VINTAGE 2017 TASTING NOTE FROM 27/11/2019
-REF.A

Pale gold in colour, a limpid and brilliant wine.

On opening, we have aromas of white orchard fruits with floral and noble vegetal touches.

Becomes more complex on aeration with a mineral touch that completes the whole.

Persistent.

"Pure" in the mouth with mineral and acidic tension complemented by fleshy, slightly vanilla white fruit.

Fresh finish.

From a strictly typical Chablis location.

