



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 2017

"The Richness"

APPELLATION: Chablis Grand cru

GRAPE VARIETY: 100% Chardonnay

SOIL AND SUBSOIL: Kimmeridgian, clay-limestone.

DENSITY: 5,500 to 8,000 vines/ha.

SITUATION AND EXPOSURE: On the right bank of the Serein in the commune of Chablis. Between the Chablis Grand Cru Les Preuses and Grenouilles. South and south-west exposure.

AVERAGE AGE OF VINES: 30 years.

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

MATURING: 14 months on fine lees, in tanks and barrels.

VINTAGE 2017 TASTING NOTE FROM 25/11/2019
- REF.A

Pale gold in colour with some green highlights, a limpid and brilliant wine.

Initially showing slightly vanilla sweet spices.

Becomes fresh and mineral when aerated.

Persistent.

Full and dense on the palate with a beautiful mineral development.

Long, mouth-watering and mineral finish.

A beautiful, well-presented example from this terroir.

