

Thomas Labille

CHABLIS 1^{er} Cru

Vaugiraut

Area : 0 ha 21

Production : about 1 500 bt /year

Grape : 100 % Chardonnay

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Soil : On south-west facing slopes on the left bank of the Serein, exposed like the 1er Crus of the right bank because it benefits from the late afternoon sun. Its subsoil is limestone and it is a sub-climate from Vosgros.

Vinification : Plot selection from our 1er Cru Vosgros. Controlled alcoholic fermentation, Aging on lees in temperature-controlled vats and in oak barrels for 15-18 months, fining and filtration.

Tasting Notes : golden color, very fine and delicate nose. The mouth is greedy and powerful with a moderate acidity.

Culinary accompaniment : This wine goes particularly well with shellfish or fish in sauce.

Conservation advice: between 5 and 8 years.

Service : between 12-14°

