

# Chablis Grand Cru Vaudésirs

*Appellation Chablis Grand Cru Contrôlée*



## The most delicate

Soil: Clay-limestone on Kimmeridgien

Age: 50 years old (planted 1969-1970)

Harvest: Machine

Winemaking: 2/3 is made in tank at cold temperature, 1/3 is made in 600L barrels. After one year separated, the 2 vinifications are blended to continue aging on the lees to 18-20 months.

Bottling: at the property.

Tasting: The Chablis Grand Cru Vaudésirs wafs from the glass with a pretty bouquet of honeysuckle, fresh peach, pastry cream and a delicate touch of oak. On the palate, it's full-bodied, satiny and layered, with a charming, supple profile but sneaky underlying structure and depth. Part of the blend spent time in two demi-muids, which accounts for its subtly wood-inflected personality, but that will integrate with time. .

Service temperature: 11-13°C

Aging potential: 6 to 10+ years.