

CHABLIS 1^{ER} CRU VAUCOUPIN 2021

GOLD MEDAL – CONCOURS MONDIAL FÉMINALISE

GEOLOGY: KIMMERIDGIAN

AGE OF VINES: 30 YEARS

KEEP: 5-6 YEARS

TASTING TEMPERATURE: BETWEEN 12 AND 13 °C



VINIFICATION

THIS CHABLIS 1^{ER} CRU VAUCOUPIN (CLIMATE OF THE COMMUNE OF CHICHÉE) MADE WITH 100% CHARDONNAY, UNDERGOES TRADITIONAL VINIFICATION ON FINE LEES IN TEMPERATURE-CONTROLLED STAINLESS STEEL VATS.



TASTING

THIS CHABLIS 1^{ER} CRU VAUCOUPIN OFFERS A GOLDEN COLOUR WITH ADDITIONAL SHIMMERING COLOURS. THIS WINE IS VERY BRILLIANT WITH A GOOD DEAL OF LIMPIDITY. A FEW TEARS ALONG THE LENGTH OF THE GLASS HINT AT A ROUND WINE. THE NOSE IS VERY AROMATIC WITH A MILKY AND BUTTERY SIDE AND EXOTIC NOTES OF BANANA. THE ATTACK ON THE PALATE IS VERY SUPPLE, FOLLOWED BY ROUNDNESS AND VOLUPTUOUSNESS. THE MOUTH REVEALS GOURMET NOTES OF EXOTIC FRUIT AND Brioche.

THIS CHABLIS 1^{ER} CRU VAUCOUPIN IS VERY ELEGANT AND GENEROUS WITH A GREAT BALANCED TASTE.

FOOD – WINE PAIRING

APERITIF
 BAKED OYSTERS
 RAW OR COOKED FISH
 CREAMED WHITE MEATS

GOURMET IDEA

ROAST VEAL WITH CHANTERELLES FILET
 MIGNON WITH MORELS

