



# CHABLIS GRAND CRU VAUDESIR 2021



GEOLOGY: KIMMERIDGIAN

AGE OF VINES: 40 YEARS

KEEP: 6-7 YEARS

TASTING TEMPERATURE: BETWEEN  
12 AND 13 °C



## VINIFICATION

THIS CHABLIS GRAND CRU VAUDÉSIR, MADE WITH 100% CHARDONNAY, UNDERGOES TRADITIONAL VINIFICATION, 50% IN STEEL VATS AND 50% IN BARRELS (2/3 YEARS OLD) WHICH GIVES IT DEPTH.



## TASTING

THE YELLOW GOLDEN COLOUR OF THIS CHABLIS IS SPARKLING, LIMPID AND FLUID AT THE SAME TIME. ITS NOSE IS COMPLEX: IT REVEALS NOTES OF RIPE FRUIT. IT IS DELICATE AND INTENSE. THE ATTACK ON THE PALATE IS SUPPLE AND JUICY. VERY RACY; WE FIND AROMAS OF TOASTED ALMONDS, VERY SUBTLE NOT IN OPULENCE BUT IN ITS REFINEMENT. THE PALATE IS FRESH AND PURE WITH A VERY NOBLE ACIDITY.

WE END WITH A WARM NOTE WHICH IGNITES DESIRE.

## FOOD – WINE PAIRING

FISH CARPACCIO  
FINE COOKED FISH  
WHITE MEATS

## GOURMET IDEA

TURBOT FILLEST WITH LOBSTER SAUCE