

Chablis Grand Cru Vaudesir



Origin

Country	France
Wine Region	Burgundy, Chablis, Grand Cru
Winery	Drouhin-Vaudon

Technical Data

Grape Varieties	Chardonnay
Type	Dry white wine
Bottle Sizes Available	750 ml
Closure	Natural cork
Vinification	Very slow pressing so as to respect fruit. Fermentation under strict temperature control.
Ageing	In used French oak barrels for 12 months.

Description

In Brief

The wine shows great purity of taste and freshness. Chablis is very mineral in character, almost briny. As with every other Joseph Drouhin wine, absolute priority is given to the true expression of terroir and character of the vintage.

Biological cultivation since 1990 and biodynamic cultivation since 1999.

Tasting notes

An exquisite wine. Pure and limpid colour, with a faint greenish hint. On the nose, fresh aromas of flower and fruit (lemon) and, at times, spicy notes of coriander. On the palate: harmonious aromas bringing character and elegance. The magnitude of its Grand Cru origin and the light salty notes from the Kimmeridgian soil are in evidence. Remarkably long and complex persistence in the aftertaste.

Food Pairing

Excellent as an aperitif or paired with oysters or other seafood, goat cheese, smoked trout, pork tenderloin or sushi.

Notes

