



Since 1923 at Chablis in Burgundy, the meticulous care of the winegrowers working together under the banner of La Chablisienne has given birth to wines whose magnificence is amplified by the passage of time. These wines, coming from a mosaic of vineyard plots, provide a pallet of emotions marked with a truly mineral touch...

CHABLIS GRAND CRU VAUDÉSIR Vintage 2007



"The Richness"

Appellation : Chablis Grand cru

Grape variety : Chardonnay 100%

Soil and sub-soil : Upper and Middle Kimmeridgian.
Alternating limestone and marl with fossilised *Exogyra virgula*.

Density : 5,500 to 6,500 vines/hectare.

Situation and exposure : In the village of Chablis, on the right bank of the Serein, between the Chablis Grand Cru vineyards of Les Preuses and Grenouilles.
Exposures south and south-west.

Average age of vines : 30 years.

Pruning system : Double guyot, one-way.

Vinification : Cold settling before fermentation.
Both yeast and malolactic fermentations in tanks.

Maturing : 20 months on fine lees, in tanks and small barrels.

Note tasting of vintage 2007

from 05/08/2010, Réf.A

A light colour in which we see multiple green sparkles; a luminous wine.

Following notes of white flowers and citrus that quickly dissipate, the bouquet bursts open with rich fragrances of vanilla, honey and curry.

On tasting we rediscover these rich and spicy notes, thus giving the wine a strength and opulence that generously fill the mouth.

We next find the acidity-minerality duo which brings tenseness to the wine, but this is well enveloped by the rich fleshiness.

A remarkable Grand Cru 2007.