



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 2003



### "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 2003

from 05/10/2007, Réf.A

Liquid gold colour, limpid and brilliant wine.

Expressive and rich bouquet, the vintage bearing the mark of the sun's power. Honey, bee's wax and, very ripe yellow fruit, refreshed by a note of white flowers and a mineral component which are to be found in this magnificent kaleidoscope of aromas.

Very good aromatic length.

An opulent and very round impression in the mouth, with the flavours of candied fruits and a touch of vanilla.

The finish is long, surprisingly fresh and mineral; the taste buds look forward to more.

Recommendation: Can be drunk from today but can also be kept for a few more years.