



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 2005



"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 2005

from 10/05/2007, Réf.A

Pale golden yellow colour, limpid and brilliant wine.
Developed fine and profound bouquet with a good baseline of white flowers and slightly spiced vanilla. Good aromatic length on aeration.

Powerful in the mouth, both rich and fresh with a clean pure presentation of yellow-fleshed fruit.
A very long mineral finish.

Recommendation: A rich wine that is already pleasurable.