



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 2002



### "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 2002

from 15/10/2007, Réf.A

Golden yellow colour, limpid and brilliant wine.  
Fully developed bouquet giving ripe, slightly vanilla-smelling fruits.

On aeration the mineral freshness appears. Good aromatic length.

On tasting one notices good "volume". Following this there is mineral tautness and the richness of ripe fruit, all of these elements form a very appealing ensemble that is both clear and precise.

Long and very fine mineral finish