



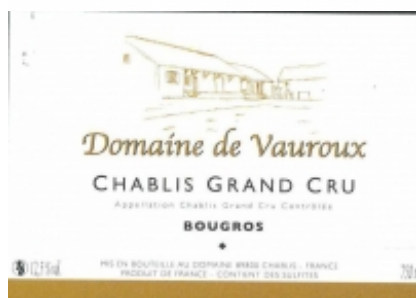
## Domain Vauroux

### Classification :

 Grand cru

Région : Le Chablisien

Cépage : Chardonnay



Température de service :  
10° C

Durée de conservation :

## Chablis Grand Cru "Bougros" (White)

*Le Chablisien - Chardonnay*

### Origine

The vineyards covers about 30 hectares, located around Chablis, on slopes facing southeast and southwest receiving an optimal amount of exposure to the sun. The Chardonnay is the only grape variety planted. This *cru*, produced on 0.70 hectares, is one of the seven Chablis *grands crus*. Its reputation is well established. All the finesse, all the richness and all the bouquet of a great Chardonnay can be found in this wine. With time, it will develop an unforgettable gun-flint bouquet.

### Vinification

The harvested grapes are fermented in temperature-controlled stainless steel vats after settling. Bottling is carried out at least 7 months after the harvest.

### Notes de dégustation :

Brilliant, light gold hue. The bouquet is very expressive both on the nose and the palate. It displays supple, fat, fresh and fruity body. This is a rich, smooth, charming wine with the long-lingering aromas, typical of the Chablis *Grands Crus*. It is perfect for special occasions.

### Mets d'accompagnements

Enjoy with green asparagus & truffles in puff pastry, or with good fish and seafood, such as lobster roasted with wild mushrooms, grilled sea bass with caviar, or prawns pan-fried in hazelnut butter.

### Ageing potential

### Serving temperature

10°C

