



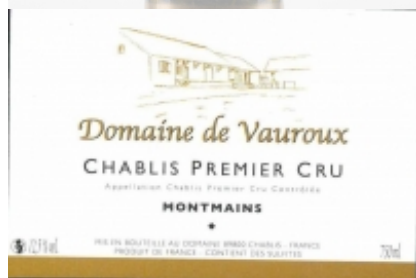
Domain Vauroux

Classification :

 1er Cru

Région : Le Chablisien

Cépage : Chardonnay



Température de service :

8 to 12°C

Durée de conservation :

3 to 10 years

Chablis 1er Cru "Montmains" (White)

Le Chablisien - Chardonnay

Origine

Domaine de Vauroux's vineyards are located around the village of Chablis. The clay-limestone soil, rich in Kimmeridgian, gives the wine true Chablis characteristics.

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 :

The initial suppleness gradually fades on the palate, giving way to the fat and generously full character of this wine. Light aromas of dried fruit and ripe fruit. Its golden yellow colour, its amazing concentration and its rich body make this an elegant wine. This elegance is further accentuated by a long finish.

Mets d'accompagnements

This wine will pair well with lightly smoked fish, fish in a meunière sauce, and white poultry in a creamy sauce. This wine can be enjoyed from 3 years of age, but can also keep for up to ten years, when it will gain in intensity.

Ageing potential

3-10 years

Serving temperature

8-12°C