



Domain Vauroux

Classification :



Régional

Région : Le Chablisien

Cépage : Chardonnay



Température de service :
12° C

Durée de conservation :
3 to 10 years

Chablis "Vieilles Vignes" (White)

Le Chablisien - Chardonnay

Origine

The vines are, on average, 30 to 40 years old, face south/southeast, and have a low yield (40 hl/ha).

Vinification

The vine struggles to grow on the Jurassic marl soils, which naturally regulates the vine's yield. In winter, rigorous pruning reduces the vine's productivity even further. The wine is aged on the lees for 9 months and vinified in stainless steel vats.

Notes de dégustation :

The grapes are harvested at optimum maturity, giving the wine a complex bouquet of long-lingering aromas, as well as finesse and elegance. The notes of honey and acacia, which the wine develops when young, fade over time, and are replaced by dried fruit and hazelnut aromas.

Mets d'accompagnements

It pairs well with fish and seafood platters, warm oysters with a sabayon of Chablis for example, white meat (young rabbit in aspic) and fresh cheeses (goat and sheep). This Chablis will unleash its fruit and aromas when ideally served at 10 °C. Best enjoyed within 3 years, but it can also be laid down for up to 10 years in a good cellar, when it will take on a more complex character and the bouquet will become even richer.

Ageing potential

3-10 years

Serving temperature

12°C