

CHABLIS VAUDÉSIR GRAND CRU 2020

100% CHARDONNAY

*Although I've said it before, it's worth repeating:
 Drouhin is one of the top producers in Chablis.*
 - WineReviewOnline.com



Vineyard Site:

A famous vineyard whose relief has no equivalent in Burgundy. Its round shape and steep slope evoke an ancient amphitheater. There are two major exposures: one is due south in the northern section and the other south west in the southern section. It is one of the largest among the seven Grand Crus of Chablis.

SOIL

The Kimmeridgian limestone contains millions of tiny marine fossils embedded in a kind of whitish mortar which may have been once the bottom of the sea...hundreds of million years ago. This marine origin gives the wines of Chablis their unique flavour.

VITICULTURE:

- Plantation density: 6 250 stocks/ha.
- Pruning: double Guyot "Vallée de la Marne" (for its resistance to frost).
- Yield: we aim for a lower yield in order to extract all possible nuances from the terroir.

VINIFICATION:

- Supply: This wine comes from grapes harvested on some parcels of the Drouhin Family Properties as well as from grapes purchased from supply partners.
- Very slow pressing so as to respect fruit.
- Aging: Type: in vats. Length: 7 to 8 months.

TASTING NOTE BY VÉRONIQUE BOSS-DROUHIN

"An exquisite wine often drunk on its own as an aperitif. Pure and limpid colour, with a faint greenish hint. On the nose, fresh aromas of flower and fruit (lemony flavours) and, at times, spicy notes of coriander. On the palate: harmonious aromas bringing character and elegance. The magnitude of its Grand Cru origin and the light salty notes from the Kimmeridgian soil are in evidence. Remarkably long and complex persistence in the aftertaste".

2020 Vintage: The 2020 vintage is marked by its precocity, with harvests starting in August. Chablis wines offer a beautiful balance and are characterized by their freshness.

SERVING: Temp: 53-54°F.

Cellaring: 1 to 5 years.

