

# 2024 CHABLIS VAUDÉSIR

## GRAND CRU - 100% CHARDONNAY

*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 flavor.*



### Supply:

This 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. The name comes the French « chemin des vaudésirs » (path of the vaudésirs) cutting the vineyard down the middle.

### Harvest:

- Grapes harvested by hands in open-work crates. If necessary, a careful sorting is proceeded.

### Vinification:

- Slow pressing of the whole bunch in a pneumatic press.
- The juice of the last press is separated from the free run-juice.
- The juice is transferred to an existing wine barrel (or older) after a little settling.

### Ageing:

- The alcoholic fermentation and the ageing is being processed in oak barrels (500 litres, no new barrels) during 12 to 15 months.

**2024 Vintage:** Challenging weather conditions left their marks on 2024 harvest, yet thanks to meticulous grape sorting and precise vinification, we achieved wines of remarkable quality, though in limited quantities. The extended sunshine through mid-September gave the white wines a beautiful balance, revealing aromas of fresh fruit and citrus, delicately mingled with hints of almond and white blossom. Elegant and refined, they offer both freshness and purity on the palate.

### 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.

### Service

- Cellaring:**  
Optimal  
consumption:  
4 to 10 years
- Ageing**  
potential: 15  
years
- Tasting**  
temp: 55°F

