



CHABLIS 1^{ER} CRU

VAUORENT

Pure and Full-bodied

VINTAGE 2021

APPELLATION: Chablis Premier Cru

GRAPE VARIETY: Chardonnay 100%

SOIL AND SUBSOIL: Kimmeridgian, clay-limestone

PLANTING DENSITY: 5,500 to 6,500 vines/ha.

SITUATION AND EXPOSURE: On the right bank of the Serein in the commune of Chablis, adjoining the Chablis Grand Cru Les Preuses. South-west exposure.

AVERAGE AGE OF VINES: 25 years.

VINIFICATION: Cold static sedimentation precedes the start of fermentation. Alcoholic and malolactic fermentation both take place in barrels and vats.

MATURING: Approximately 12 months on fine lees, in both vats and barrels.

VINTAGE 2021 TASTING NOTE FROM 13/04/2023

-REF.A

Pale gold color, limpid and brilliant with light silver reflections.

The first nose is light and delicate with fresh notes of cut grass and floral notes of lily.

Aeration reveals slightly more powerful aromas of roasted and grilled aromas. A beautiful revelation of the Chablis terroir.

The palate is rich, sapid with spicy, roasted aromas. A wine with a beautiful maturity and power in the mouth. The finish is long. A good aging potential.

Food and wine pairings: Ideal as a starter with foie gras brioche toast or with guinea fowl in forest sauce.