

SIMONNET - FEBVRE

Chablis

CHABLIS GRAND CRU VAUDÉSIR 2008



👑 APPELLATION
Appellation Grand Cru

👑 GRAPE VARIETY
Chardonnay

👑 SOIL
Clay and Limestone

👑 VINIFICATION
Barrel-fermented

👑 AGEING
15-18 months in oak barrels on fine lees

👑 AVERAGE AGE OF THE VINES
50 years

👑 YIELD
54 hl/ha

👑 AGEING
5-10 years

👑 SERVING TEMPERATURE
12-14°C

SITUATION

Positioned in between the Grand Crus of Valmur and Preuses, the Vaudésir vineyard nestles on a very steep hillside which has light and less calcareous soils. People say that this vineyard produces the most Chablis of Chablis: bright and crisp in its youth, it evolves more rapidly than a "Les Clos" for example and can be both aromatic and very round.

TASTING AND FOOD PAIRINGS

It has a subtle bouquet, floral and lightly wooded. Elegant, long in the mouth and ethereal, it has a generously aromatic and refined palate. Probably one of the more charming Grand Crus of Chablis.

Serving suggestions: Grilled fish or white meats with or without sauce.