TASTING NOTES



DOMAINE DE VAUROUX CHABLIS, 2015

BACKGROUND

SOURCED FROM 27 HECTARES OF VINEYARDS SELECTED FOR THEIR SOUTH-EASTERLY AND SOUTH-WESTERLY ASPECTS, THE SOILS POSSESS A GOOD CONCENTRATION OF STONES WITHIN THE KIMMERIDGIAN CLAY TYPICAL OF CHABLIS, WHICH HELPS DRAINAGE, REDUCING YIELDS AND INCREASING THE QUALITY OF THE GRAPES. AFTER A LIGHT PRESSING, THE JUICE IS ALLOWED TO FLOW BY GRAVITY THROUGH THE WINERY FLOOR TO THE CELLAR. FERMENTATION IS CONTROLLED IN TANK, WHERE THE WINE AGES FOR A YEAR BEFORE BOTTLING, AND AGES FOR A FURTHER YEAR IN BOTTLE BEFORE RELEASE.

TASTING NOTES

AROMATIC WITH CLEAN MINERAL NOTES AND HINTS OF CITRUS. THE PALATE IS MEDIUM BODIED WITH CRISP, APPLEY ACIDITY, TIGHT, PURE FRUIT FLAVOURS OF WHITE PEACH AND PEARS FINISHED WITH A CLASSIC, STEELY, DRY FINISH. STYLISH.



VINTAGE: 2015

WINERY: DOMAINE DE VAUROUX (HTTP: //WWW.DOMAINE-DE-VAUROUX.COM)

REGION: CHABLIS, BURGUNDY

AVAILABILITY: AVAILABLE NOW IN CONSIGNMENT

CASE QUATITY: 12 BOTTLES PER CASE

BOTTLE SIZE: 750 ML

COMPOSITION: CHARDONNAY (100%)



