



## **Chablis 1<sup>er</sup> Cru *VauLigneau* 2023**

Our Chablis 1er Cru VauLigneau (3.5ha) are located in the Beine district. This vine is grow in the Vaux de Long valley and extend over a steep slope (30 to 50% gradient), of 200m long. At the top of the valley the kimmeridgien subsoil rubs shoulders with the portlandien soils.



**2023 Vintage:** Thanks to a very warm and sunny end to the season, the grapes have reached perfect ripeness. The wines display intense aromatic notes of ripe yellow fruits (peach, apricot, etc.), with occasional hints of dried fruit and sweet spices. Their palate is full-bodied and full-bodied, with undeniable freshness and remarkable length. 2023 will satisfy even the most demanding wine connoisseurs.

**Grape-variety:** Chardonnay

**Geology & soil:** Clay-limestone (Kimmeridgian and Portlandian)

**Vines:** 35 years old, yielding 58hl/ha

**Alcohol content:** 13.00%

**Vinification:** Vinification and ageing 90% in stainless-steel vats and 10% in barrel of 500 liters.

**Keeping potential:** Can be enjoyed from 2025, and will keep for 7-10 years

**Food and wine pairings:** Serve at 12-14°C, oysters, seafood, fish, veal, ...

**Tasting notes:** A pale yellow color with hints of green. On the nose, it is powerful with minerality notes and flower, very elegant. In the mouth, it is complex, round, rich with a beautiful structure and finish, it's a wine with chalky minerality.

