



CHABLIS PREMIER CRU VAU LIGNEAU 2024

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 kimeridgien subsoil rubs shoulders with the portlandien soils.

2024 Vintage: This year has been challenging for growers and vines alike. The exceptional 2024 weather conditions demanded constant vigilance, relentless work, and compromises right up until harvesting. It required agility and trust, with growers forced to hold their nerve until the very last days. These wines display lovely aromatic freshness. Notes of citrus and white fruits mingle with delicate floral nuances. The palate shows a light, tangy liveliness, finishing with a pleasantly saline, mineral character.

Grape-variety: Chardonnay

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

Vines: 35 years old, yielding 58hl/ha

Alcohol content: 12.50%

Vinification: Vinification and ageing 90% in stainless-steel vats and 10% in barrels.

Keeping potential: Can be enjoyed from 2026, 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.

