

Since 1994, the Aegerter Family has been cultivating and vinifying more than 10 hectares of land. The Domain combine innovation and respect for traditions. Our signature: precise and elegant wines

Chablis *Vaudésir* Grand Cru

THE TERROIR

GRAPE VARIETY: Chardonnay

SOIL: Grey marls alternating with limestone banks sometimes very rich in fossils

APPELLATION: Chablis produces exclusively fresh, pure white wines with mineral and iodine notes. The Chablis Grand Cru appellation includes 7 climates located on the right bank of the Serein River.

Did you know?

Existing since 1429, the current «Vaudésir» climate takes its name from the Vau Daisey vine, also spelled «Valdaisay». In Old French, «Hait» refers to a desire. Thus «Vau des haits» became «Vaudésir» in 1770, the Valley of Desires.

THE KNOW-HOW

HARVESTING: The grapes are cut and sorted by hand.

VINIFICATION: The grapes are destalked and placed in vats to be vinified.

AGEING: The wine is then aged in oak barrels (25% new barrels) for a period of 8 to 12 months.

TASTING

TASTING NOTE:

A golden yellow colour with slightly golden silvery reflections. The nose is expressive, with peach, fresh plum, a few aniseed notes and mineral nuances such as wet stone. On the palate, a magnificent precise freshness, straight, with a beautiful finesse, accompanied by a delicate volume. A salivating finish with iodine notes that accompany this very long finish.

FOOD & WINE PAIRING: A lobster with a delicate iodine taste accompanied by an absinthe and blackcurrant broth to complete the complex aromatic palette. Or a Saint-Pierre just seared with a vervain broth slightly lemony.

SERVICE TEMPERATURE: Between 10° et 12°C

AGEING POTENTIAL: 8 to 10 years

Comments made by Maxime Brunet Best Young Sommelier in France 2013

