



Tasted blind, today, in Chablis, samples courtesy the domaines...  
To get this week started, five very drinkable wines from the home of this year's St.Vincent.

2017 is the first vintage for the villages appellation of 'Vézelay' – previous to that, the wines were labeled as Bourgogne Vézelay. 2017 was also a very low volume vintage for Vézelay – 1,320 hectolitres from not much more than 70 hectares that were in production – that's only about 18 hl/ha – like Chablis there was much frost in 2017.

### **2017 Jean-Luc & Paul Aegerter, Vézelay Réserve Personelle**

The is the only wine sealed with a DIAM-style cork.

Fresh, wide, open, citrus accents, almost a little lime fruit and phenolics in here. A subtle prickle of CO<sub>2</sub> and a modestly reductive mineral impression. This brings a wide impression over the palate and it's another wine with a nice texture. Whilst it's the most overtly mineral finishing – less-so in the Chablis/Tonnerre style of the last. Carafe this, but it's a very good wine.