



CHABLIS VAULORENT 1ER CRU 2021

Established in 1923, today La Chablisienne spans 270 winegrowing families and 1,200 hectares of superior vineyard holdings and is known for producing some of the top wines in Chablis. La Chablisienne farms a diverse array of vineyards across the four appellations – Grand Cru, 1er Cru, Chablis and Petit Chablis – so the wines truly represent the essence of each unique location.

Vauorent is the only Premier Cru located on the Colline des Grand Crus (hill of the Grand Crus) with Grand Cru Les Preuses as its immediate neighbor. Ideal sun and the Grand Cru Kimmeridgian soil deliver a powerful, complex and elegant wine with classic minerality and a silky structure.

VINTAGE NOTES

The 2021 vintage can be characterized as a heroic effort for a historically low yield (less than 70% of normal). Mild winter weather led to early budding, which resulted in disastrous losses in April due to extreme frosts. Vines recovered in the summer, but wet weather increased mildew pressure and winegrowers put tremendous attention on maintaining healthy berries, engaged in meticulous sorting at harvest and used great technical skill to make wines. The vintage ultimately delivered small quantities of elegant, aromatic wines with hallmark tension owing to the cooler season.

TECHNICAL DETAILS

Appellation: Chablis 1er Cru AOC

Composition: 100% Chardonnay

Vineyards: Right bank of Serein next to Grand Cru Les Preuses; SW exposure; 159-216 m

Soil: Kimmeridgian, with deposits of fossilized oyster shells

Vine Age: 30 years average

Vinification: Primary and malolactic fermentations in stainless steel tanks

Maturation: 16 months on fine lees in 70% stainless-steel tanks and 30% in 228L oak barrels (up to 40% new oak)

Alcohol: 12.5%

Pack: 6/750ML

TASTING NOTES

Initially light and elegant with lily and herbs, which lead to an opulent and sapid palate brimming with juicy, exotic fruit and minerality that lingers. Enjoy as an apéritif, with seared prawns, scallops, sushi, terrines, roast poultry or mushroom dishes.

