

Chablis Grand Cru AOC Vaudésirs Jean Durup



The Producer:

Chablis is one of France's best known dry, white wines and is famous for its mineraly, steely firmness. Vaudésir is one of the seven official climats of the Chablis Grand Cru appellation. The vineyard – planted entirely to Chardonnay – sits in an east-west valley within the Grand Cru hill which overlooks the town of Chablis below. Vaudésir wines tend to be soer and more elegant than other Grand Crus, with floral characters rounding out Chablis' iconic minerality. The Durup family have been established in Chablis for almost 500 years and the Paul Gally name refers to the Jean Durup's grandfather.

The Wine:

Grape(s):	100% Chardonnay
Area:	From Vaudésir
Yield:	58hl/ha
Harvest:	Harvested by hand with the pressing being very slow so as to respect the fruit. The Juices from the last pressings are not retained
Vinification:	Fermented in stainless steel vats. There is a full malolactic fermentation.
Ageing:	Kept in stainless steel vats

Tasting Notes:

- This wine presents density, a crystalline purity of fruit, and gorgeously expressive aromatics that are the result of a perfectly clean crop. The colour is a Pure and limpid colour, with a faint greenish hint. On the nose, fresh aromas of flower and fruit (lemony flavors) and, at times, spicy notes of coriander
- On the palate it has harmonious aromas bringing character and elegance. The magnitude of its Grand Cru origin and the light salty notes from the Kimmeridgian soil are in evidence. Remarkably long and complex persistence in the aertaste.

Code:	4602
ABV:	12,5%
Pack:	6x75cl
Vegan:	Yes
Vegetarian:	Yes
Closure:	Cork - DIAM

