

# Domaine de Vauroux

## Chablis 2023



### TASTING NOTE

With the acidity of a just-bitten apple and the pure minerality of a fresh-washed stone, this is crisp and stylish, with peach, pear and steel on the finish.

### VITICULTURE

The exposure of the 28 Ha of vineyards are south southwest. The average age of the vines vary between 3 and 40 years, which are trained on single and double guyot training system. The soil type is limestone, which is typical of the area. The vineyards are not irrigated and both mechanical as well as manual harvesting methods are used.

### VINIFICATION

Stainless steel fermentation with lees contact for added body.

### FOOD MATCHING

Try it with any white meats or seafood, such as; boiled lobsters with tarragon butter, sauteed langoustine with Chardonnay reduction or pork medallions with mustard cream sauce.

SIZE	75cl
VINTAGE	2023
ABV	12.5%
GRAPE VARIETIES	Chardonnay (100%)
CLOSURE	Natural Cork
SKU CODE	25136123
EXPRESSION	White, Crisp, Dry and Refreshing
COUNTRY	France
REGION	Burgundy
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
PH	3.24
TOTAL ACIDITY	3.24g/l Tartaric
RESIDUAL SUGAR	1.8g/l
SKU	25136123