

DOMAINE ROLAND LAVANTUREUX

— Vins Fins de Chablis —



Chablis Grand Cru Vaudésir

A beautiful intensity, notes of dried fruit and honey :
the Charm of the perfect balance

Vintage 2015

In 2015 we get our seasons back ! Despite a quiet warm winter, we had an ideal Spring season : the flowering was very quick with perfect weather conditions. This high potential was confirmed by a warm and dry summer that make very concentrated and ripe grapes. We start the harvests September 7th with a favorable weather.

2015 Vintage is solar and rich, the wines are very expressive and rich, different than 2014 that was floral and sharp.

Press & Ratings



La Revue du Vin de France

Top 5 of Chablis Grand Cru 2 years in a row for Vaudésir 2012 and 2013

Wine Spectator

Wine Spectator – Septembre 2015

95 / 100 Chablis Grand Cru Vaudésir 2012

Tasting Note

The nose of this Grand Cru is full, we can perceive the richness of the coming tasting ! We discover a great balance with fruity aromas, almost exotic notes. The end, very, long, shows grilled notes and flavors of vanilla.

Food Pairings : all your feast lunch and dinner as Foie Gras, Scallops, Scampi or Fowl cooked with herbs and wine as Capon.

Vineyards and Winemaking

Parcels of Grands Cru overlooks the town of Chablis. The sun exposition South / South East ensure the best sunshine.

Vaudésir 2015 is 100% aged in french oak barrels : 20% new oak because the vintage was very rich.

We are looking for the right winemaking to show the power of this parcel balanced with the high minerality given by the very deep limestone soil.

Bottling by ourselves at the Domaine

