

DOMAINE ROLAND LAVANTUREUX

— Vins Fins de Chablis —



Chablis Grand Cru Vaudésir

A strong minerality, a powerful and intense wine :
the Charm of the perfect balance

Tasting

Vaudésir is facing south and has a very deep limestone sub soil. Its makes wine with a very high intensity, a full body but a very clean and pure mineral finish :

The Charm of the perfect balance !

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

Vineyard

The Grands Crus are surrounding the village of Chablis on the right bank of Serein. Vaudésir is south exposed, it brings the power to this wine.

Soil, clay and limestone mixed are deep and keep the necessary freshness to balance this power.

This cuvée is coming from purchased grapes since 2010.

This partnership is done on about 0,75 ha of Vaudésir appellation.

Winemaking & Aging

Alcoholic fermentation in inox tank

Temperature control allow us to find very fine and precise flavours during fermentation.

The aging is 10 to 14 months and is made 20% in inox tank and 80% in oak barrels (new to 3 years old)

The barrel aging bring complexity and higher deepness to the wines. The blend with the part in tank help us to find every year the best balance for each cuvée.

Bottling by ourselves at the estate.

