

DOMAINE ROLAND LAVANTUREUX

— Vins Fins de Chablis —



Chablis Premier Cru Vau de Vey

One of the steepest and stony parcel of Chablis vineyard
A pure expression of Chablis !

Tasting

This wine is as intense as the work to farm the parcel !
The nose is clear and classic on citrus notes and tasting confirm a very high intensity.

Vau de Vey is a singular expression of Chardonnay : high tension, crispness and verticality. Sharp !

Pairings : See food, fish, veal or poultry.

Vineyard

Vau de Vey is located between the villages of Chablis and Beine. It is a very steep slope (aver 50%), that we work only by hand all along the year.

The soil is only limestone. The vines have been planted in 1982, directly in the stone. The roots are in full contact with this limestone.

We work with 0,95 ha of Chablis Premier Cru Vau de Vey.

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 12 months and is made 50% in inox tank and 50% in oak barrels (new to 5 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.

