

# Chablis 1er Cru VAULORENT

## Description:



Vaurorent is a part of Fourchaume, one of the best known Premiers Crus of the Chablis. But Vaurorent could be considered as the first Grand Cru because it offers wines of a very high quality. It is the only Premier Cru growing on Grand Cru hill, beside the Grand Cru Les Preuses.

Jean-Marc Brocard uses all his know-how to prolong the pleasure and mysteries of this soil.

## Serving advice:



Aging: 10 years.



Serving temperature 10 – 12°C



Food-wine matches: Lobster, Poultry with a crem sauce, White meats...

## Technical Sheet:

GRAPE VARIETY :

100% Chardonnay;

ORIGIN & EXPOSURE :

Village of Chablis. South/south-west exposure.

TERROIR :

Kimmeridgian: Alternate layers of limestone and marls containing fossilized marine bodies which give Chablis its fresh minerality.

AGE OF VIENS :

45 years old.

DENSITY OF PLANTATION :

5700 vines per hectare.

PRUNING :

Guyot double.

YIELD :

45 hl per hectare.

CULTURE :

In conversion to biodynamic practices.

WINEMAKING :

Pneumatic press. Natural yeast. Temperature controlled alcoholic fermentation and maturing on the lees in Foudre during 14-15 months. Malolactic fermentation completed.

APOGEE :

5 to 7 years.