



• DOMAINE DE •
VAUROUX
CHABLIS

CHABLIS 1er CRU MONTMAINS 2020



HISTORY

Domaine de Vauroux was created in 1956 by Tricon's family

The history is intertwined with the rebirth of the Chablis winegrowing region in the 1970s. Olivier's father, Jean-Pierre and his uncle, Claude, planted their first vines in 1972. They subsequently acquired multiple plots, creating an estate of 13 hectares in one contiguous area. From then on, the family farm, located on the hills of Chablis, was almost exclusively dedicated to working the vines. In 1998, Olivier acquired the Domaine de Vauroux, and began to expand the estate, now he owns 50 hectares of vines and 200 hectares of cereals and hazelnut trees.



VINTAGE 2020

In Chablis, **2020 was early and classic**. Winter was warm and humid helping the buds to burst mid-March. Having to fight against spring frost from end of March to April and May 11 and 12, some sensitive plots can present run-out or millerandage after flowering. The rest of the vineyard is beautiful and still early. Summer is very dry and hot slowing maturity down and the volume of the berries, hence the yield. After some localized hail mid August, maturation stops end of August, hot conditions, 20 days earlier than the average of the last 20 years.



GRAPE VARIETY

100% Chardonnay



TERROIR & FARMING

this plot takes its roots on the left bank of the Serein river, on **a wide slope** facing the South. Harvested perfectly ripe, the grapes offer complex fruit flavors and roundness. The 35 years old vine grows on **Kimmeridgian soil**. This unique soil in Chablis dates back to the late Jurassic period, approximately 150 million years ago. It is characterized by a distinctive blend of limestone, clay, and fossilized marine organisms, particularly small oyster shells called *Exogyra virgula*. The high limestone content contributes to the vibrant acidity, minerality and the characteristic flinty, steely notes that define Chablis wines. The clay adds depth and complexity, allowing the wines to age gracefully. Sustainably winegrowing, Olivier fertilizes only with his own compost. The team is working the soil and the vineyard respectfully to the environment.



WINEMAKING

Olivier TRICON vinifies every cuvée. The grapes are mechanically harvested when they reach optimum maturity, at night when days are too hot. The grapes are then sorted and gently pressed in a pneumatic press, to extract the very best of the fruit. Then brought down by gravity in a stainless steel vat, the must is fermented at a controlled temperature between 15°C and 20°C until it is dry, no residual sugar. The wine undergoes malolactic fermentation, and is biologically stabilized to limit the use of sulfites while it stays on fine lees for a few months. After a tangential filtration, the wine is bottled.



TASTING NOTE

Beautiful lime and lemon aromas on the nose, with a hint of wet stone. The mouth is rich and round, subtle hints of peach. The minerality is pronounced, offering a flinty, chalky finish that lingers.



WINE & FOOD PAIRING

Serve at 12°C

Perfect with oysters, shellfish, and white fish due to its bright acidity and mineral backbone

Cellaring potential: 3 to 10 years



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