



• DOMAINE DE •
VAUROUX
CHABLIS

CHABLIS GRAND CRU BOUGROS 2021



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 2021

In Chablis, winter was quite warm, spring started very hot like summer and budburst was early! Suddenly a mass of polar air provokes a drop of temperatures and on April 6th we are down to -6°C...despite fighting for several nights with candles, water spraying and heating wires, bursts are burnt one by one by the **black frost**. In June and July, heat and rain make the vine grow a lot, like a creeper it produces a lot of leaves, long stems but rare grape bunch, making it a hard work for the team. In September, maturation slows down, harvest start the 20th, very heterogeneous in quantity, in average **the yield in reduced by half** but quality is classic.



GRAPE VARIETY

100% Chardonnay



TERROIR & FARMING

The small plot of Grand Cru "Bougros" is facing West/ North West on 0.70 hectare is located on the right bank of the Serein River, towards the northwest end of the Grand Cru slope. It is one of the seven prestigious grand crus in Chablis. The 35 yo 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. The wine is **aged in 20% new oak barrels** and 1 to 4 wine barrels. The wine undergoes malolactic fermentation while it stays on fine lees for 6 to 9 months. After a tangential filtration, the wine is bottled.



TASTING NOTE

Intense aromas of citrus, lemon zest and flowers. The mineral undertones are pronounced, offering a flinty and chalky texture. There is also a hint of salinity, and a great aromatic persistence reflecting the terroir's influence.



WINE & FOOD PAIRING

Serve at 12°C

Fine cuisine like grilled or poached fish like sea bass, cod, or halibut pairs well, especially with light, citrus-based sauces.

Cellaring potential: 3 to 15 years



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