



• DOMAINE DE •
VAUROUX
CHABLIS

BOURGOGNE CHARDONNAY 2023



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 2023

In Chablis, the weather has been really **complicated** all the way until the end but the vine managed to cope and ended up beautifully. Winter was quite warm but bud break is on time protecting buds from spring frost early April. Lots of rain in April made it difficult to work in the vineyard. Finally good weather in June, flower happens nice and easy the 10th. Regular raining days put pressure with oïdium and mildew but is not sufficient to fill the lack of water and fight the **hot summer**. The vine slows down its growth but managed to ripen on time for harvest on September 11th. Yield is very good and Chardonnays beautiful!



GRAPE VARIETY

100% Chardonnay



TERROIR & FARMING

The plots are situated in Tonnerre, surrounding Chablis and facing West/South-West. The 20yo 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

Bright and inviting nose with aromas of lemon and freshly cut hay. On the palate, it is **round and refreshing**, featuring flavors of lemon zest and a hint of minerality. Very long and persistent.



WINE & FOOD PAIRING

Serve at 10°C

Perfect for the aperitif with a cheese platter. For lunch, pair it with poached fish with herbs like rosemary or thyme or sushi.

Cellaring potential: 1 to 3 years



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