



WINEMAKER

Olivier Tricon

FARMING

Sustainable

VARIETALS

Chardonnay

FEATURES

Cork

AVAILABLE SIZES (L)

0.750



Domaine Vauroux

Bourgogne Chardonnay

FRANCE, BURGUNDY, BURGUNDY

WHITE

WINERY OVERVIEW

Domaine de Vauroux was created in 1956 by Olivier Tricon's family. Olivier's father, Jean-Pierre, purchased the Vauroux grain farm in Chablis. He and Olivier's uncle, Claude, planted their first vines on the land in 1972 (those vines today are the source for the Vieilles Vignes cuvee). They acquired more plots over time, eventually establishing an estate of over 32 acres. The priority shifted from grain farming to grape farming, and the winery was eventually passed down to Olivier.

Olivier started working on his father's estate when he was very young. He studied viticulture and enology in Beaune and worked at estates within Côte de Beaune, Châteauneuf-du-Pape, and Madiran. He then returned to his family estate where he became the cellar master while simultaneously working as a wine broker. In 1998, he purchased Domaine de Vauroux from his family. Today the estate is 113 acres.

Olivier Tricon's aim is to guarantee the greatest aromatic elegance in his wines. He has acquired a functional and modern way of working. From the harvest through to the bottle, cleanliness is of utmost importance and is scrupulously ensured in order to offer the most gustatory precision to each cuvee.

VINEYARD

The Bourgogne Chardonnay is located in Tonnerre. It highlights this grape variety which is now universal. It is a wine of initiation, opening on AOC villages, Premiers Crus and Grands Crus. Surrounding the Chablis vineyard, we have an authentic and mineral wine which describes very well the beautiful villages.

VITICULTURE

The total area of the Bourgogne Chardonnay plots is 9 hectares, 100% Chardonnay, mostly planted in the village of Tonnerre, orientation is west/southwest, on a clay-limestone soil. Vines are about 20 years old. Mechanical harvest, SO2 in the vineyard 2g/Hl

VINIFICATION

Cold fermentation in stainless steel tanks followed by malolactic fermentation. Fining with Bentonite and filtered before bottling.

Total Sulphur: 61 mg/L

TASTING NOTES

The bouquet is frank, the nose is light with a woody and spicy flavors, well-balanced by a fresh and chalky taste. After aeration, the aromas are hotter, reminding dry fig with a touch of menthol freshness.

