

# CHABLIS PREMIER CRU VAULORENT

Situated just beside the Grands Crus, it is considered to be a unique terroir.

This wine has great fullness, the same as the 1ers crus Fourchaume, with the added charm and elegance of top quality wines.

Fruity, lightly toasty, round and mineral

It will be perfect with sea food platters (natural, grilled or more elaborated), also mushroom based platters, and also excellent with veal platters or cheese (goat cheese or Beaufort or local cheese : Soumaintrain).



**VARIETY** : Chardonnay (planted between 1955 and 1975)  
5 700 grape-plants / Ha

**SOIL** : Enjoy a southwest exposure, with a Kimméridgian marl argillaceous soil (clay and limestone, oestrea virgula).

**SURFACE** : 2,20 hectares, situated just beside the Grands Crus, it is considered to be a unique terroir.

**VINIFICATION** : Vinification and ageing on fine lees during 12 months (minimum) : for 20% in oak (new barrels) and the rest in air-conditionned stainless steel tanks.  
Bottling and storage in air-conditionned cellar before shipping.

**PRODUCTION** : 8 200 Btles



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LE SAVOIR-ÊTRE DU VIN