

# GAUTHERON

VIGNERON DEPUIS 1809

## Chablis Grand Cru

Valmur

### PLAISIRS DES SENS



**Grape varietal:** Chardonnay

**Sun exposure:** from South to South-East

**Vine age:** 50-55 years

**Geological substrata:** Kimmeridgian

**Production methods:** pressing and settling vat

**Winemaking:** traditional in French oak barrels

**Ageing:** traditional in vats and French oak barrels

**Potential:** from 5 to 10 years, or more according to harvest

#### History

In 1233, there are already signs of half an arpent of vine: "in valle wall". Spelled "Vallemeur" in 1537, this name would have two possible origins: the "Vallée aux Meures", "Meures" in old French designating brambles' berries. Another hypothesis could be that of the walls ("murs" in French), built to delineate a property, or formed at the top of the plots by heaps of pebbles extracted from the fields, called "murgers" or "meurgers".

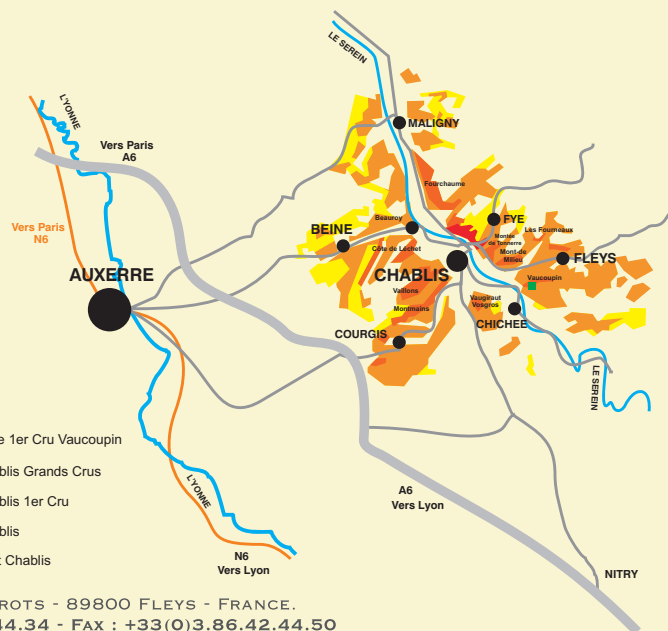
#### Terroir

the Valmur terroir is split into two parts on each side of the Sainte-Vaubourg fountain path. Its clay-limestone soils are a little deeper than the other Grands Crus. The slopes have a South exposure with chalky screes overlying a Kimmeridgian soil made of fossilized oysters known as "Exogyra Virgula".

#### Tasting notes

magnificent toasted hazelnut and brioche aromas, with a long mouth-watering finish, this Grand Cru is surprisingly already drinking well, though in its youth. Flavors are intense, concentrated and balanced of minerals and smoky complex flavors.

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