

# GAUTHERON

WINEMAKERS SINCE 1809

## Chablis Vieilles Vignes

### ELEGANCE AND SEDUCTION



**Varietal :** Chardonnay  
**Sun exposition :** North East to West  
**Vine age :** 55 years  
**Geological substrata :** Kimmeridgian  
**Production methods :** Pressing and settling vat  
**Winemaking methods :** Traditional in thermo regulated vats  
**Raising methods :** Traditional in vats  
**Ageing :** From 5 to 8 years or more according to harvest

#### Visual aspects :

Pale white gold with light green sparks. Shiny and clear. Lively yet mature.

#### Olfactory aspects :

Fragrance that is tender, rich and fresh . This is a rich wine which shows off its heritage. A touch of flower, a hint of lemon and, in the end, she is soft with hints of vanilla.

#### Tasting :

This wine is full yet subtle. Our first impression is a rich mellowness where fruit flavours give way to butternut. The finale is lasting generous mix of fruit and mineral.

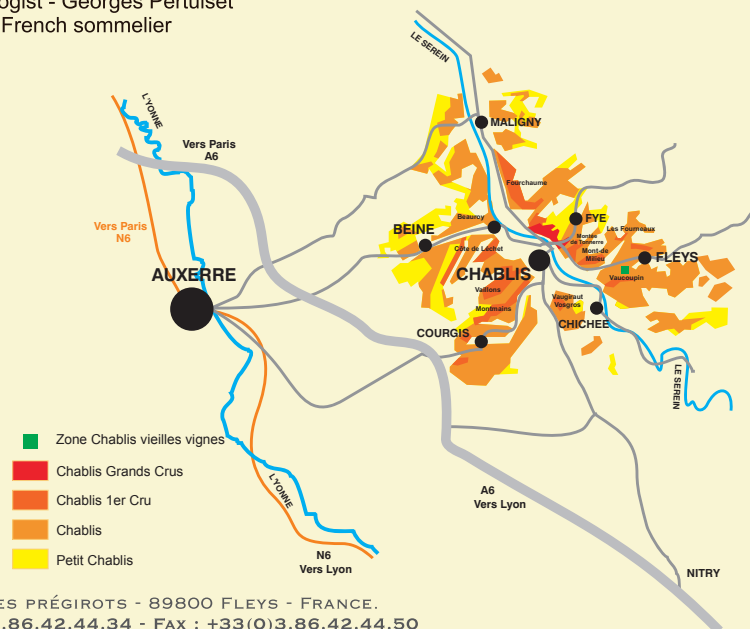
#### Food Pairings :

pike, oysters, poultry with mushroom sauce, ham Chablis style, vacherin and other soft cheeses, honey ice cream .

#### Serving Temperature :

10 to 12° as an aperitif 12 to 14 to accompany a meal.

JPR Lédé oenologist - Georges Pertuiset  
President of the French sommelier



vigneron  
indépendant