

Chablis 1^{er} Cru « Vau de Vey »

Appellation d'Origine Protégée

Instituted in 1938

40 climats in 20 villages

Area under production : 780 ha

Harvest : 58 hl/ha.

Situation : The climat « Vau de Vey » is one of the steepest climates on the left bank of the Serein that crosses the vineyard area from south to north

Subsoil : Kimméridgian

Grape variety : Chardonnay

Wine making : traditional in stainless steel wine vat on fine lees, 6-12 months, 25% in oak barrels

12,5% vol.

Our production area : 0,80 ha

Manual harvest

Climat : Vau de Vey



Medals :

« **Bourgogne Aujourd'hui** » December 2024 – Chablis 1^{er} Cru « Vau de Vey » -
Vintage 2022 : Note 15/20



Double Gold Medal – Chablis 1^{er} Cru « Vau de Vey » - Vintage 2023 : Note 90/100
« Beautiful golden yellow hue. Clean nose of very ripe grapes combined with a hint of vegetation. On the palate good volume, freshness and the same winning combination of aromas. Clean and distinctive finish. »



Double Gold Medal - Chablis 1^{er} Cru « Vau de Vey » - Vintage 2022 : Note 91/100
« Beautiful yellow-gold with pale green tints. Fresh and mango lace the nose with a dash of vanilla. Fresh, lively palate with fine oakiness flowing into mineral notes and lovely sourness on the finish. Drink with shellfish or fish »



Gold Medal - Chablis Premier Cru « Vau de Vey » - Vintage 2017 : Note 90/100
« Bright gold color, green highlights. Racy nose, finely grilled, mineral, white fruits. In the mouth an elegant, coated, fragrant profile that knows where to go. A polished, gourmet style, revealing a floral dimension (acacia). Delicate we will let it grow »



Gold Medal - Chablis Premier Cru « Vau de Vey » - Vintage 2018 : Note 91/100
Light yellow colour, brilliant, smoky, mineral nose, notes of ripe fruits (citrus, white fruits) of lime, hawthorn. Adolescent mouth that offers a beautiful aromatic typicity. Will gain in volume quickly.»



Palmarès National de l'Académie des Vins et de la Gastronomie Française 2019

Chablis 1^{er} Cru « Vau de Vey » - Vintage 2017 : Note : 86,7 / 100

National Palmarès : Golden Palm - International Palmarès : Silver Palm

Palmarès « Wine and Food Pairing - Madrid » : Award of Excellence

« *Brilliant golden colour. Very fruity nose. Intense and frank mouth. Light acidity on the finish* »

Concours mondial des Féminales 2019



Gold Medal - Chablis 1^{er} Cru « Vau de Vey » - Vintage 2017 : Note : 17,50/20

Wine well structured and long in the mouth, shiny golden color, fruity nose, intense and frank mouth.

Wine of guard

The wine is drunk between 2 and 10 years depending on the vintages .

Serving temperatures : 12/13 °C

To taste with oysters, fish in sauce, a beautiful poultry.