

MAISON A.GOICHOT

CHABLIS 1ER CRU
Vau de Vey

Grape variety: 100 % Chardonnay
Climat: Vau de Vey
Servicing temperature: 10-12°
Ageing: 5-7 ans

Plot

Situated near Auxerre in the department of Yonne, the Chablis vineyards run alongside a small river with a predestined name: the Serein. The first traces of vines in Chablis date back to Roman times. The appellation comprises 40 Climats classified as Premier Cru. The limestone terroir, combined with a favourable microclimate, ensures optimum ripening of the grapes, giving rise to wines of great finesse and structure.

Vinification / Aging

The grapes are pressed directly after harvesting, followed by alcoholic and malolactic fermentation, 50% in stainless steel vats and 50% in oak barrels. The wine is aged for around 12 months before being prepared for bottling. This process balances the minerality of the terroir with the richness provided by the wood.

Tasting

Fresh, expressive aromas predominate, revealing citrus notes such as lemon. Delicate floral touches, sometimes of acacia or white flowers, can be discerned. On the palate, our Chablis 1er Cru Vau de Vey stands out for its lively, invigorating acidity. A distinctive minerality, emblematic of Chablis wines, emerges, providing a saline sensation. The finish is generally clean, providing lasting freshness.

Food and wine pairing

Oysters, mussels, scallops and other raw or lightly cooked seafood are excellent companions. The minerality of our Chablis 1er Cru Vau de Vey complements the freshness of seafood.

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