



Wine: Chablis Grand Cru Vaudésirs
Producer: Domaine Gérard Tremblay
Vintage: 2005
Grape: Chardonnay 100%
Alcohol: 13%

Vinification and maturing

The grapes have been picked by hand from a wine yard with a middle age of 25 years. Vinification in stainless steel tank and 30% in new oak barrels. The vinification takes 12-14 months.

Tasting notes

Soft in the mouth with honey aromas. Ample, long and intense. A great keeping wine, which is highly appreciated.

Food pairing

Fish with sauce.

Serving temperature

12-14°C

(Indeholder sulfitter)

