

VENDANGES

CHABLIS PREMIER CRU  
VAUORENT

APPELLATION CHABLIS PREMIER CRU CONTRÔLÉE

Patrick Piuze

Vinifié, élevé et mis en bouteille par Patrick Piuze à Chablis, France  
Product of France

750 ML

ALC. 12,8% VOL.

vin de France

**TERROIRS** The Vaulorent vineyard is located on the right bank of the Serein River, northeast of Chablis; it is the only *premier cru* situated on the same hill as the Chablis *grand cru* vineyards. The vineyard lies at the northern end of the Grand Cru vineyards, bordering the Grand Cru climats of Preuses and Bougros. The soil is composed of 100% Kimmeridgian limestone and a little bit of clay whose formation dates back to the 200-million-year old Jurassic period.. It enjoys northwestern exposure. The sunny and windy nature of the microclimate makes for optimal ripening conditions.

**FARMING** Patrick only sources wine from the original 12th century Chablis boundaries, which means that all his cuvees hail from the celebrated Kimmeridgian limestone—a unique terroir rich in fossils, prized for creating stony, complex Chardonnays. Each grower has their own method of sustainable farming; neither synthetic herbicides nor fertilizers are used, and regular plowing controls weeds. The common thread is a fundamental respect for the soil, which is essential for Patrick, a longtime student of Chablis' terroirs. In a land of predominantly mechanized harvests, Patrick and his team set themselves apart in the appellation by harvesting entirely by hand. They tend to pick earlier than most growers in order to impart a nervy and acidic backbone to the finished wine.

**GRAPE VARIETALS** 100 % Chardonnay

**VINE AGE** Planted in 1950

**AVERAGE YIELD** 40 hectoliters per hectare

**WINEMAKING** Patrick favors long fermentations with native yeasts and ages all of his wines on their lees. Allowing nature to take its time and letting the temperatures rise and fall of their own accord allows the skins to soften and gracefully impart their aromatics and flavors into the finished wine. The grapes are pressed gently by mechanical press. Primary fermentation and *élevage* take place in 100% French oak barrels (neutral oak). Primary fermentation can last up to five months. The wine then goes through 100% malolactic fermentation and ages on the lees for up to eleven months with one racking, before a light bentonite fining, a light filtration with diatomaceous earth, and bottling.

**TASTING NOTES** More opulent than most of Patrick's wines—both in body and in aromatics—the Vaulorent sings of summertime with fresh notes of lime zest and juicy white peaches. Laced with delicate and refreshing minerals, the fruit is framed with elegance and grace.

**ANNUAL PRODUCTION** ~3,000 bottles or 250 cases

