



CHABLIS 1ER CRU VAU DE VEY

Brocard's Vau de Vey is a masterclass in balancing ripe fruit with concentration, set against fine acidity and some lovely mineral notes on the finish. Not a shy, retiring premier cru but a wine with lots of personality and plenty of upside potential.

Brand:	Jean-Marc Brocard
Region:	Burgundy, Chablis
Varietal:	Chardonnay
Color:	White
Alcohol:	13.0%
Size:	750ml
Country:	France
Terroir:	Kimmeridgian limestone, steep slopes
Age of vines:	30 years old
Farming:	Organic
Temperature:	11-12°C
Food pairing:	Pair with seafood, shellfish, or white meat, grilled or in a cream sauce.

TASTING NOTES: Gold-green color. Aromatically the wine has notes of crisp green apples and spicy lemon cake. On the palate, there is wet stone, salty seashell minerality, and an inherent spiciness, such as warm anise that lingers in the back palate.