

Domaine de Vauroux

Chablis 2025



WHITE
STILL WINE



FRANCE



BURGUNDY



SUITABLE
FOR VEGANS

TASTING NOTE

Light golden-yellow with brilliant, clear reflections. Elegant notes of flint and wet stone on the nose mixed with fresh green apple, lemon citrus, almond hints and delicate white flowers. Full, lively and tonic on the palate with a well-sculpted steely minerality, balanced acidity and a crisp, refreshing finish.

VITICULTURE

The exposure of the 28 Ha of vineyards are south southwest. The average age of the vines vary between 3 and 40 years, which are trained on single and double guyot training system. The soil type is limestone, which is typical of the area. The vineyards are not irrigated and both mechanical as well as manual harvesting methods are used.

VINIFICATION

Stainless steel fermentation with lees contact for added body.

FOOD MATCHING

Try it with any white meats or seafood, such as; boiled lobsters with tarragon butter, sauteed langoustine with Chardonnay reduction or pork medallions with mustard cream sauce.

SIZE	75cl
VINTAGE	2025
ABV	12.5%
GRAPE VARIETIES	Chardonnay (100%)
CLOSURE	Natural Cork
SKU CODE	25136125
EXPRESSION	White, Crisp, Dry and Refreshing
COUNTRY	France
REGION	Burgundy
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
PH	3.24
TOTAL ACIDITY	3.24g/l Tartaric
RESIDUAL SUGAR	1.8g/l
SKU	25136125