

Agnès Gleizes Chablis Grand Cru Vaudésir

COUNTRY

France

REGION

Burgundy

GRAPE

Chardonnay

VINTAGE

2022

ABOUT THE DOMAINE

Agnès Gleizes is a rising star of the Chablis region, rapidly becoming a modern qualitative benchmark, producing wines that possess the quintessential elegance, strength and finesse the region is known for. Currently, Agnès with husband Cyril Gautheron are at the head of Domaine Gautheron. She settled in Fleys in 2020 and started working at her husband's estate taking advantage of over 28ha of vines at prime location to make wines under her own name in Chablis. Agnes originally from St Chinian was previously the head of Domaine La Croix Sainte-Eulalie her family's winery. Committed to expressing the distinct characteristics of each terroir, Agnes is meticulous in her approach both in the vineyard and the winery.

WINEMAKING

The Chablis Grand Cru Vaudésir, like all the climats of the Chablis Grand Cru appellation, are gathered on the same hill facing south-west, on the right bank of the Serein. Vaudésir takes its name from a paraphrase of Valle des Desirs, which means the valley of desires. It benefits from a double exposure similar to that of Valmur. The south-facing slope, which lies in a small sheltered valley, provides optimal ripening conditions. The north-facing slope, however, is cooler and the grapes often mature later. Here more than anywhere else, the orientation of the vineyards plays a key role in defining the style of the wines. Its soil contains a significant amount of clay. The subsoil remains classic, however, with Kimmeridgian marly limestone.

Vinification is traditional, aiming to best express the appellation and the terroir. Once harvested, the grapes are taken to the winery where they are immediately pressed after being sorted to keep only the healthiest and ripest grapes. Then a gentle pressing is carried out with the pneumatic presses at low pressure allowing the selection of the best juices without crushing or oxidation. This is followed by an 18-hour static settling to remove the coarsest sediment in order to keep only the fine lees. Alcoholic fermentation takes place in temperature-controlled vats at 16-18C for 3-4 weeks. Each plot is vinified separately so that each terroir can express itself. This is followed by malolactic fermentation which stabilizes the wines by giving them a perfect balance. The wines are then left on the fine lees for 3-8 months depending on the vintages.

TASTING NOTES

Young, this wine is very attractive, very fine in the palate. It matures slowly, but becomes very fragrant. A very ripe bouquet, combining spices and roasted notes, it is a sprightly and very full wine.



TECHNICAL NOTES

Alcohol by volume
13%