

CHABLIS PREMIER CRU Vau de Vey 2009  
(organically grown)



### Description

---

Its vines are located on a very abrupt parcel of 52°. This appellation is one of the least known but give wines of excellent quality, delicate, rich, rather mineral and dry.

**2009 vintage** : *Pale golden colour. On the nose, a predominately stony character with delicate floral notes. On the palate, elegant fruit with long mineral finish.*

**Wine-making** : Pneumatic pressing. Alcoholic fermentation with temperature control (18-20°C) and indigenous yeasts. Ageing on lees in stainless steel vats. Malolactic fermentation completed.

### Awards & Prizes

---

#### Vintage 2009

90-92/100 : Complex aromas of lime and medicinal herbs. Round, dense and full in the mouth, with subtle mineral and floral elements contributing to an impression of purity. Quite subtle and fine-grained premier cru, finishing with good citric grip and length. When the Brocards took over these vines six years ago, they needed to pick quickly before rot set in. But with their organic methods, they have "put more life into the soil," according to Julien Brocard, and the grapes now remain healthy much longer. Stephen Tanzer's International Wine Cellar.

#### 2008 Vintage

89-92/100 (outstanding) : This is a good deal less elegant but actually a bit more complex with green fruit, iodine and sea breeze elements giving way to rich, full and relatively powerful medium-bodied flavors that possess excellent energy and underlying tension. This is not particularly refined but it is quite pure. Drink 2014. Burghound.com

#### 2007 Vintage

15/20 (very good wine) by *Bourgogne Aujourd'hui* N°87, April-May of 2009 > "The nose is fresh, lively and well displays after aeration. The palate is in harmony. A good aromatic neatness accompanies the tasting on all its length".

Silver Medal at *Concours des Grands Vins de France de Mâcon 2008*.

#### 2006 Vintage

88-90/100 by Stephen TANZER (*Stephen Tanzer's International Wine Cellar*).

90-91/100 by Robert PARKER : "From the steepest part of this cru (opposite the woods of Lechet), the Brocard 2006 Chablis Vau de Vey (tasted from tank) features white peach, honeydew melon, and sweetly-scented herbs, and could almost pass for a Loire Sauvignon. Lusciously ripe, yet pithy and deep in its chalky and saline suggestions of minerality, this wine's long finish nicely contrasts with - yet balances - its generosity of fruit and firmness of underlying stoniness. I would plan on holding it for 5-7 years. Nor was this high performance a fluke: the 2005 rendition was also outstanding".

### Delicious with

---

Shellfish, goat cheese salad ...