

# Chablis 1er Cru Vauloirent Domaine Roy 2020



## Region

Only 100 miles south of Paris, Chablis represents the northern limit of Burgundy's wine regions, centred around the town of Auxerre. The soils are predominantly limestone and chalk, perfect for the Chardonnay grape, the only variety allowed in Chablis. Careful siting of south facing vineyards enables the vigneron to produce classic, dry, and steely wines. The most complex of these are produced from the seven Grand Cru vineyards which are all located on the northern slopes that overlook the town of Chablis itself. The Premier Cru vineyards are scattered around Chablis on the slopes of the valleys and here produce excellent quality wines with a little less intensity.

## Producer

Domaine Roy is a family business, rooted in the village of Fontenay-pres-Chablis dating back to 1810 where Pierre Roy first established vines. Five generations later David and Karine have now modernised the business where they farm 20 hectares exclusively on the right bank of the Serein which ranges from Petit Chablis to the more prestigious Chablis 1er Cru and Grand Cru vineyards such as 'Le Fourchaume' and 'Le Vauloirent'. Domaine Roy have a respect for the terroir and history of Chablis, however maintain a more contemporary 'modernist' style of winemaking.

## Tasting Notes

Domaine Roy has been situated in the village of Fontenay-pres-Chablis for five generations. Chablis Appellations achieve their typicity due to the Kimmeridgian soils of Limestone-clay, made up of miniscule oyster fossils which shows the presence of an ancient sea this gives the wine a strong definition of mineral notes. Vauloirent is widely regarded as one of the finest premiers crus vineyards thanks to its situation at the western end of the grands crus adjacent to Bougros and Preuses. This wine has a crisp minerality with splendid intensity of flavour and an impressive, long aftertaste.

## Food

Serve with monkfish, seafood like lobster or chicken with creamy sauces.

### Technical Information

<b>Country</b>	France	<b>Dry/Sweet Style</b>	Bone dry
<b>Region</b>	Chablis	<b>Alcohol Content</b>	13%
<b>Grape(s)</b>	Chardonnay (100%)	<b>Closure Style</b>	Cork
<b>Type</b>	White	<b>Organic/Biodynamic</b>	No
<b>Style</b>	Mineral	<b>Allergens</b>	<b>Milk:</b> No <b>Egg:</b> No
<b>Oaked Style</b>	Unoaked	<b>Vegetarian/Vegan</b>	<b>Vegetarian:</b> Yes <b>Vegan:</b> Yes
<b>Body Style</b>	Medium bodied		
<b>Sustainable</b>	Yes-certified sustainable		



Richmond House, 1 The Links  
Popham Close, Hanworth,  
Middlesex, TW13 6JE

Tel: 020 8744 5550  
Fax: 020 8744 5561

info@ellis-wines.co.uk  
www.elliswines.co.uk