Domaine Garnier et Fils
Chablis Grand Cru Vaudésir



ABOUT THE ESTATE

- The Garnier family has owned their vineyards in Chablis for decades, with brothers Xavier and Jérome the first generation to estate bottle their wines.
- The focus is on grapes grown in the northern part of the appellation. The estate is based in Ligny-le-Chatel and they also have vines in Maligny, Villy, and Lignorelles.
- Environmentally friendly and organic practices are adhered to, with an emphasis on tradition and sustainability. They will achieve organic certification in 2024.
- In the cellar, the wines see lengthy elevage and age in oak barrels, including some Stockinger Austrian oak, and stainless steel.
- Later harvest dates yield wines that have exceptional ripeness, freshness, and minerality, boasting a lush mouthfeel and texture as well as vibrant acidity.

APPELLATION
Chablis Grand Cru

SUB-REGION
Chablis

GRAPE VARIETY
100% Chardonnay

FARMING
Sustainable, Organic (Ecocert), Biodynamic

SOIL
Kimmeridgian limestone

VINEYARDS & VITICULTURE
Purchased fruit from a 0.3-hectare site. No herbicides or insecticides used.

HARVEST & VINIFICATION
Native yeast fermented for around four months. 100% malolactic fermentation. Aged in 600L demi-muids for 20 months on the lees. Bottled filtered (no fining or cold-stabilization).

ALCOHOL BY VOLUME
13.0

PACK SIZE
6x750mL