Chablis 1er cru VAUGIRAUT
AOC CHABLIS PREMIER CRU



Histoire : Domaine Oudin was born 30 years ago when Christiane and Jean claude left Paris and its stressing life to develop the father' small wine farm of two hectares and settle down in Chichée with their daughters. One of them, Nathalie, took it over after oenology studies and a few professional experiences in France and abroad. Isabelle, her sister, joined the domain in 2012.

Grape variety : Chardonnay

Terroir : This is a blend of two parcels, one is 35 and the other one is a massage selection planted in 1955. The soil are definitely limestone, more marls than the premier cru Vaucoupins.

We limit intrants as much as we can and have come back to traditional methods: ploughing and manual labour. We strictly control yields with short pruning and reduction of number of buds during the growing period.
This extra time spent in the vineyard guarantees the respect of the «terroir» and the obtention of beautiful ripe grapes.

Vinification : Harvest with a machine for this Chablis. Our winemaking is just a simple transformation process. The grapes arrive quickly at the cellar to be pressed with modern machines to keep the quality of the juice. The natural fermentations and the aging of one year on lees occur in stainless steel to develop the complexity, minerality and vivacity offered by the kimmeridgian soils and our cold climate. We avoid using barrels to keep the freshness of the wine. If necessary a bentonite fining and a gentle filtration are done before bottling. The wine is cold stabilised by the natural cold temperature of winter.

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