



VINCENT DAUVISSAT CHABLIS 2016

£99.00

SKU: FRVDC16

Categories: [France](#), [Chardonnay](#), [Burgundy](#), [White](#), [Dry](#), [£50 - £99.99 Wines](#)

Domaine Vincent Dauvissat, a historic producer with holdings of land in some of the most prestigious sub-regions of Chablis, is renowned for his individual approach to winemaking as much as the quality of his wines. While Vincent Dauvissat has been employing biodynamic methods for over twenty years, he eschews official certification, and emphasises the quality of fruit and minimal intervention in the cellar. His wines are thus perfect expressions of the unique Chablis terroir of Kimmeridgian limestone. In the classic 2016 vintage, Vincent Dauvissat crafted a remarkably rich Chablis, with subtle oak perfectly complementing the fresh orchard and citrus fruit on the nose. The palate is fresh, floral and steely, with a long finish influenced by the limestone terroir. While at its peak now, this wine could be cellared further if desired, and is the perfect match for sea bream.

