



## Reviews & Accolades

### DROUHIN - VAUDON 1ER CRU MONTMAINS 2011

#### WINE ORBIT

Sam Kim, May 2016

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5 Stars & 93 Points

It is elegant and beautifully weighted with superb length and focus. Fragrant aromas of stone fruit, fig, lemon peel, flint and almond lead to a concentrated palate that is refined and persistent. Beautifully styled and integrated, the wine is starting to show some bottle matured complexity, making it a gorgeous wine to enjoy now. At its best: now to 2019.

#### RAYMONDCHANWINEREVIEWS.CO.NZ

Raymond Chan, May 2016

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5 Stars & 18.5- / 20 Points

Bright straw-yellow colour with slight lemon-gold hues, lighter edged. The bouquet is very elegant in proportion and tightly bound with bright aromas of white stonefruits and steely, flinty elements providing cut and drive. Mouthwatering saline and subtle savoury secondary emerge to provide complexing detail. Dry to taste and medium-bodied, this has a fine, firm core with subtly luscious stonefruit and energised mineral flavours, along with savoury flinty detail. The mouthfeel is bright and lively and the wine follows a very fine-textured line, driven by underlying crisp acidity. The wine leads to a very long, poised finish with subtle richness, flinty cut and some complexing savoury, nutty detail. This is a beautifully fresh and poised Chablis 1er Cru with fruit and cut, now beginning to show some complexing development. Serve with seafood over the next 3 years. Hand-picked estate fruit from 1.78 ha in 'Montmains', vines 28 y.o. on average, fermented in tank to 12.5% alc., the wine aged 7-8 months in tank on lees.