

# VINCENT DAUVISSAT

One of Chablis' most prestigious proprietors, Vincent Dauvissat farms nearly thirty acres of meticulously kept vineyards. These vines (4.5 acres of Vaillons, 2 of Sechets, and 9.4 of Forets among the Premiers Crus, 2.5 of Preuses and 4.5 of Clos among the Grands Crus) are splendidly sited on hillsides underlain by Jurassic limestone. Yields are limited to about 50 hectoliters per hectare, modest by the standards of the region.

Vinification at the domaine is painstaking and traditional at a time when many growers in Chablis have adopted methods that permit increased yields and produce simple wines that reach maturity quickly. Vincent Dauvissat, on the other hand, gives all his wines at least a year in Nevers oak, a portion of which is new each vintage. This practice, imposed on first-quality grapes slowly and carefully fermented, results in wines that are deep, complex and long-lived. They are clearly characteristic of their respective cru, exhibiting the steely bite so typical of Chablis, but with an intensity of flavor and a structural soundness increasingly rare in the region's wines.

A loyal following among France's most esteemed restaurateurs sharply limits the availability of Dauvissat wines for export. Nonetheless, it is no surprise that they have attracted the praise and attention.

"This famous domaine has been estate-bottling longer than most, since the time of grandfather Robert Dauvissat in 1931. The Dauvissat style is for long-lasting, complex, minerally wines, of very high quality."

*Clive Coates, The Wines and Domaines of Burgundy*

"This talented winemaker makes it look almost too easy, routinely turning out intensely flavored, incisive wines that manage to be both accurate to their terroir and long on personality. While the wines can be austere in their youth, they have a track record of aging superbly."

*Stephen Tanzer, International Wine Cellar*



*Vincent Dauvissat (by Stephen Tanzer)*

