

Chablis Grand Cru Valmur

Location and soil description

Valmur is one of the 7 climats of the Chablis Grands Crus appellation, located on the right bank of the Serein River enjoying an optimum South/South-east exposure. He is situated in the central part of the Grands Crus hillside and this terroir form a valley between Les Clos and Vaudésir.

Its identity is made up from the depth of its clay-limestone soils over a marl base, named "Kimmeridgian".

The ground is heavy and strewn with small fossilized oysters : "Exogyra Virgula".

Average age of the Vines

42 years old - planted in 1971

Grape Variety

100% Chardonnay

Yield

54 hl per hectare with a density of 6.000 stocks per hectare
Production of about 3.500 bottles per year.

Acreage

51 ares

Grapes Harvest

Harvested by hand, carried by small trailers which unload the grapes by vibration to avoid crushing, then we use a sorting table to eliminate unripe or damaged grapes.

Pressing

Pneumatic Wine Press (brand : « Sutter »)

Wine making process

Cold settling at 16°C

Fermentation and maturation in Burgundian oak barrels (228 l) of 2 & 3 years old - oak from the Allier region - 16 months of ageing - 7 months in oak and after 9 months in stainless vats to recover the homogeneity and freshness.

Keeping Potential

Slow to age, our Grand Cru Valmur begin to open up between 3 to 8 years, but could age more, under proper conditions.

Tasting notes and recommended food

Valmur tends to be more floral and fruity than mineral.

Nicely open nose with wood touch and toasted notes. Frank attack, richness, complexity - beautiful palette of aromas - This is a straight wine.

Distinguished our Valmur is marvellous with dishes of the best quality: lobster, scampi and noble fish like turbot or sole meunière and Scallop.

This Grand Cru could also accompanied roasted white meats and goat cheeses.

