

Chablis Premier Cru Vaillons « Sécher »

Location and soil Description

Since the 2008 vintage, our Chablis 1er Cru Vaillons "Sécher" has come from a selected parcel in the Vaillons. Located mid-slope, on a soil of lesser depth, where the source rock is close to the roots, it benefits from a completely southern exposure as well as a concentration of Kimmeridgien fossil soil. This gives it the very typical minerality quality of this "cru".

Acreage and Vine Stock Age

25 ares - 25 years old

Grape Variety

100% Chardonnay

Cultivation of Soil method

Organic cultivation since 2008 and certification effective since the 2015 vintage. Mechanical turning of the soil. Treatments applied involve only organically approved products such as copper against brown-rot (mildiou) and sulphur against oidium.

Yield

55 hl per hectare with a density of 6.000 vine stocks per hectare
Production of about 2.500 bottles per year.

Pressing

Pneumatic Wine Press (brand : « SUTTER »)

Wine making process

This wine is a blending resulting from 30% raised in new oak barrels and 70% in stainless vats , maturing of 12 months + 5 months in stainless at the end, to recover the homogeneity and freshness - without filtering. No stirring of the lees in the barrels (bâtonnage) in order to not lose the minerality of the wine.

Tasting notes

During a tasting, this wine offers a lovely golden yellow colour, a bouquet which is directed towards a toasty, yet floral quality. And finally, on the palate, a full body that confirms what the bouquet has suggested, all with a finish of the typical Chablisien mineral aspect. Ideal wine with fishes with a cream sauce or also with goat cheeses.

