

Chablis 1er Cru Vaillons

Soil Type

Chablis lies along the southern extremity of the Paris basin, which stretches across northern France & the Channel to southern England, including the village of Kimmeridge in Dorset. Sedimentary soils formed from an Upper Jurassic sea-bed about 180 Millions years ago.

The composition of the soil is alternating layers of very compact and hard chalky limestone and softer clay that is embedded with fossilized marine plants and animals. Our Premier Cru Vaillons is planted on the left bank of the Serein river, with an excellent South -West exposure.

Acreage and Average Vine Age

9 Ha 60 ares * 30 years

Production of about 30.000 bottles per year.

Grape Varietals :

100% Chardonnay

Cultivation of Soil method :

Reasoned cultivation. We avoid using polluting products such as weed killers and herbicides and prefer to work the vines using the mechanical turning or as manual intervention in the vineyard.

Yield

55 hl per hectare with a density of 6.000 stocks per hectare - Mechanical harvest

Pressing

Pneumatic Press (brand : « Sutter »)

Wine Making process

Cold settling at 16°C

Fermentation in stainless steel tanks and after, blending of 70% stainless steel tanks and 30% of oak "foudre" (cask) of 80hl.

Bottling

After 14 months of ageing.

Keeping Potential

This wine offers the advantage that they can be enjoyed to one's tastes : either drinking the wines young preferring a fruitier character, or being patient and discovering its fullness after 3 to 6 years of cellaring.

Recommended food

Gently oaky with an interesting nose of citrus and grapefruit.

This wine offers a typical Chablis style of minerals aromatic nuances like gun-flint. Perfect with all fishes, shellfish as well as with poultry or white meat.

