

Thomas Labille

CHABLIS 1^{er} Cru Vaillons

Area : 1 ha 76

Production : about 10 000 bt /year

Grape: 100 % Chardonnay

Soil : On hillsides facing south-southeast on the left bank of the serene, clay-limestone subsoil (Kimméridgien)

Vinification : Controlled alcoholic fermentation, Aging on lees in temperature-controlled vats and in oak barrels 15-18 months, fining and filtration.

Tasting notes : light yellow color, mineral nose with floral and lemony notes. Full and silky attack on the palate prolonged by an elegant evolution while freshness.

Culinary accompaniment: This wine goes very well with fish cooked in sauce or lobster.

Conservation advice: between 4 and 7 years.

Service : between 12-14° C

