

Chablis Premier Cru Vaillons

Appellation Chablis Premier Cru Contrôlée



The Chablis for all the circumstances.

Soil: Clay-limestone on Kimmeridgien

Age: 43 years old (average)

Harvest: Machine

Winemaking: The wine is 100% made in tank, 100% malo. We are separating vinifications between our different plots to match with the terroirs. The wine is aged on the lees for 11 to 15 months.

Bottling: at the property.

Tasting: The family's 3,5 hectares in this premier cru amount to almost a quarter of the Domaine's total surface area, and they've produced a charming wine in the form of the Chablis 1^{er} Cru Vaillons. Bursting with notes of citrus blossom apples and fresh pastry, it's medium to full-bodied, satiny and expansive, with vibrant acids and a giving, open-knit profile.

Service temperature: 11-13°C

Aging potential: 6 to 10+ years.

Alcohol potential: 13.5%vol