

Chablis Premier Cru

VAILLONS



TECHNICAL DATA

GRAPE VARIETY
Chardonnay

SOIL
Kimmeridgian — clay-
limestone

ASPECT
South

VITICULTURE
HVE level 3

AGING
Stainless steel tank

SERVING TEMPERATURE
10–12°C

CELLARING POTENTIAL
3–8 years

I. Vines

The vineyard is located in the village of Chablis, on the Kimmeridgian — the upper layer of the Jurassic composed of clay and limestone — with a south exposure.

We practice a reasoned approach to viticulture having obtained the HVE level 3 label, which translates into ploughing which activates the organic and microbial life of the soil, partial grassing on certain plots and the use of natural fertilizers and treatments against diseases.

II. Vinification

After a long and delicate pressing and a cold settling of about twenty hours, fermentation takes place around 16 to 18°C using indigenous yeasts. Malolactic fermentation is carried out on fine lees from November to mid-April, followed by light fining and earth filtration for a clear, stable wine before bottling at the estate. Aging takes place exclusively in thermoregulated stainless steel vats, preserving freshness and fruitiness while allowing low-temperature fermentation that best develops the wine's aromas.

III. Tasting

Pale gold colour, with an elegant nose of floral and citrus notes. Fine and silky on the palate, with a lovely mineral tension on a long, refined finish.