



## **Chablis Premier Cru Vaillon**

**Surface :** 3.8 ha – south, south-east exposure.

**Location :** left bank of Chablis, in the historical part of the Vaillons (blending of 5 parcels).

**Grape :** 100% chardonnay.

**Soil :** clay-limestone marls (Upper Jurassic), very rich of marine fossils (Exogyra virgula : small oyster fossils).

**Planting density :** 6500 pied/ha.

**Average age of the vine :** 61-71 years old.

**Organic Agriculture certification with Ecocert since 2013 vintage.**

## **Vinification**

**Manual harvesting** and **grape selection** on a sorting table.

Pneumatic press.

Cold settling and fermentation with a temperature of around 20°C. **Natural yeasts.**

**Vinification and aging :** 65% in regulated stainless steel tanks / 35% in oak barrels for 6 to 8 months (2/3/4 year-old barrels - less than 5% of new oak).

Natural tartaric stabilisation after 10 to 12 months of aging.

**2018 vintage :** this generous harvest with perfect sanitary conditions gave complex, expressive, and generous moreau wines but still with a nice balance between maturity and acidity.

**Alcohol : 14%**

**Tasting :** very aromatic, generous and fine wine, with citrus fruits, white fruits and flowers flavours. Perfectly matches with all fish, shellfish, poultry or white meat.

To be served between 12 and 14°