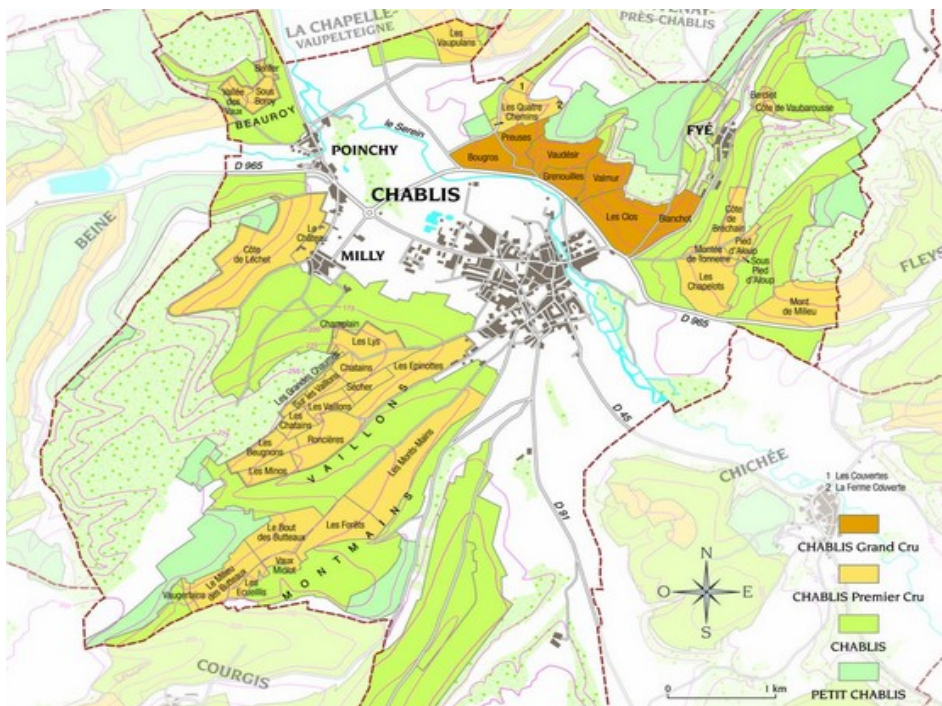


2020 Vintage



Chablis Premier Cru Vaillon

Our vineyard is located in the village of Chablis, in the very heart of Chablis, on the **left bank** of the Serein River, and benefit from an excellent **south, south-east** exposure. The soil is made up of kimmeridgien clay, a soil specific to the Chablis region. It is rich in fossil shells of a small oyster, *Exogyra virgula*, frequently found in the Chablis soil.

Our wines are certified organic with Ecocert since 2013.

Density plantation: 6500 plant/ha.

Average age of the vines: **63to 73 years old.**

Vinification

Harvested by hand, carried by small trailers, which unload the grapes by **vibration** to avoid crushing, then we use a **sorting table** to eliminate unripe or damaged grapes.

Pneumatic winepress. Cool racking. **Natural yeasts.**

Winemaking and aging:

55% in **stainless steel vats** with temperature-controlled fermentation.

45% in **barrels** (2-3-4 years old barrels, less than 5% of new oak) for 8 months, and blending before bottling. 100% of the malolactic fermentation.

Natural tartaric stabilisation after 12 to 16 months aging.

2020 vintage : after a dry and mild winter, flowering took place very early in the spring (more than 2 weeks in advance) and with no spring frost at all. Summer has been very hot and dry as well with a rainfall deficit of -40%. 2020 is the hottest year after 2003 !

However the harvest which started on August 28th, was totally healthy and the rain which finally fell mid-august helped reduce drought stress. Degrees are lower than 2018/2019 and acidity levels are higher, so 2020 shows with more tension than previous years and is more a « typical » vintage of Chablis. Very aromatic, with fruits and white flowers flavours, while keeping a nice minerality, it is a generous and delicate wine, perfect with fish and shellfish, but also with poultry and all white meats...

Grape : 100% chardonnay / Alcohol : 13% / To taste between 12 and 14°