



GRANDS VINS DE CHABLIS
DEPUIS 1870



CHABLIS 1^{ER} CRU

VAILLONS

APPELLATION CHABLIS 1^{ER} CRU PROTÉGÉE

APPELLATION CHARACTERISTIC

Total surface under this appellation	110 ha 74 ar
Surface under production of our winery	4 ha 62 ar 34 ca
Soil	Clay-limestone
Exposure	South west
Grape variety	100% chardonnay
Average age of vines	50 ans
Grape harvesting methods	Manual



VINIFICATION & AGEING

The hand-picked grapes will be pressed in a pneumatic press. After 24 hours, the must will be settled in a stainless steel vat for alcoholic fermentation, which will last approximately 15 days at a controlled temperature. Following malolactic fermentation, the wine will then begin its ageing process in 500-litre foudres and barrels for 9 to 10 months.



TASTING

It has an attractive straw yellow colour with slight silvery highlights. On the nose, it seduces with its floral and iodine notes. It is crisp and delicious, finishing with an almond flavour on the palate.

Ageing potential: It can be kept in your cellar for 5 to 10 years.

Food pairings: It is the perfect accompaniment to all fish, shellfish, fine charcuterie and white meats.

Ideal serving temperature: Serve between 10°C and 13°C.