



Depuis 1840 à Chablis

## Chablis Premier Cru "Vaillons"

Premier Cru



**Vine** 100 % Chardonnay.

**Soil composition** Kimmeridgian, Marl, Limestone.

**Average age of vineyards** 35 years.

**Average yield** 58 hl/ha.

**Wine making** Stainless steel tanks between 17° and 21°C.

**Maturing** 10-12 months in stainless steel, on lees.

**Bottle ageing** 4-5 years.

**Serving temperature** Between 10° & 12° C.

**Tasting note** The epitome of Premier Cru Chablis: vivid and intense, with excellent mineral flavours and a long finish. A wine for keeping.