

TECHNICAL INFORMATION

Appellation	Chablis Premier Cru "Vaillons"
Grape Variety	Chardonnay
Estate/Purchased	Estate
Surface Area	1.3 ha/3.2 acres
Parcels/Lieux-Dits	Sur Les Vaillons
Altitude	200m
Soil Profile	Southwestern exposure. Soil is made up of brown clay mixed with small Kimmeridgian pebbles.
Age of Vines	Planted in 1969/1976
Average Yield	45-50 hl/ha
Viticulture	Integrated viticulture, regular plowing, pruning and disbudding. Controlled grass coverage in the parcel.
Winemaking	100% stainless steel tanks Spontaneous fermentations at low temperatures, then maturing for at least 12 months.
Yeast	Native
Filtering/Fining	Fining using bentonite only if necessary. The wine is gently filtered once (cellulose) before bottling.
Production	Approx. 10,000 bottles
Winemaker	Guillaume Michel
Viticulturist	Guillaume Michel
Green Practices	HVE (High environmental value) Level 3 Conversion to organic practices from 2020. Suitable for vegans.



2018 VINTAGE

ABOUT THE VINEYARD

Vaillons was one of the first *Climats* on the left bank to be classified as a Premier Cru. Its name comes from the word for a small valley.

VINTAGE NOTES

The character of 2018 is defined by its aromatic power and mineral tension. The wines are rich and lively with good maturity and acidity is still very present.

TASTING NOTES

Mixed aromas of toasted hazelnuts, white fruit, sweet spice notes and mild tobacco. A delectable Premier Cru that creates a warm sensation in the mouth.

FOOD PAIRINGS

Fish, seafood, white meat, hard cheeses.

SERVICE NOTES

Serve at 55°F.

Air well before tasting when the wine is young.