



Production area

Grapes for this appellation are harvested within the delimited areas of 20 villages, including the village of Chablis. It covers a surface area of 3 367,28 hectares, making it the largest AOC in Burgundy in size. 783,19 hectares are classified as Premier Cru within 40 Climats (including 17 main Climats). "Les Vaillons" covers a surface area of approximately 200 ha and is located to the south of the village of Chablis. "Premier Cru" is a distinction that is granted to certain vineyards where the wines have traditionally been considered to be of higher quality. Only 11% of Burgundy wines are entitled to this privilege. This wine comes from the terroirs of Beugnon and Roncières. The average age of the vines is 45 years which allows an optimal concentration while keeping the characteristics of a fresh and balanced Chablis.

Origins

Burgundy's soil is clay limestone based, yet it varies considerably from village to village. This renders the winemaker's role all the more important when selecting the grapes.

Varietal

100% Chardonnay

Vinification and maturing

Vinification takes place in thermo-regulated stainless steel tanks.

Tasting notes

COLOUR : Medium gold in colour, very clear.
NOSE : Exuberant with aromas of vanilla, mocha and hints of exotic fruits.
PALATE : Fruity and very pleasant with predominant flavours of yellow fruits (pear, apricot). Lovely fullness and outstanding length. An almost sweet touch of honey on the finish. Full-bodied and fleshy with excellent ageing potential.

Food and wine pairing

Enjoy with fish in cream sauces, pike, lobster and fresh cheeses.

Serving suggestions

12 to 14°C

Ageing potential

5 to 10 years