



Production area

Among the seven prestigious climates located in the commune of Chablis, the 11,04 ha of Valmur stretch across a "valley" at the heart of the appellation, running alongside that of Vaudésir as well as Grenouilles and Les Clos. Its location, offering subtle variations of exposition and altitude, enable more varied wines to be produced here than in the other vineyards.

Origins

Chalky scree slopes overlying Kimmeridgian marl. The soil is heavy and is strewn with small fossilized oysters known as "Exogyra Virgula".

Varietal

100% Chardonnay

Vinification and maturing

Long pneumatic pressing and then the wine is vinified in thermo-regulated stainless steel tanks.

Tasting notes

COLOUR : Green pearl.
 NOSE : Richly fragrant, vigorous and structured wine. Fruity and floral aromas.
 PALATE : Good balance between fatness and acidity with a very long length.

Food and wine pairing

Perfect with fish, shellfish, crayfish bisque, quenelles, cheese soufflés and goat cheeses.

Serving suggestions

12°C

Ageing potential

Chablis Grand Cru "Valmur" is a wine you can keep a long time (15 years), but it can be enjoyed young (3/4 years).

