

## CHABLIS PREMIER CRU "VAILLONS" 2020



### 👑 APPELLATION

Appellation Premier Cru

### 👑 GRAPE VARIETY

100% Chardonnay

### 👑 SOIL

Kimmeridgian and Portlandian clay-limestone.

### 👑 VINIFICATION

Stainless steel tanks between 17° and 21°C.

### 👑 AGEING

12 months in stainless steel, on lees.

### 👑 AVERAGE AGE OF THE VINES

35 years

### 👑 YIELD

58 hl/ha

### 👑 AGEING

4 to 5 years.

### 👑 SERVING TEMPERATURE

Between 10° - 12°C.

### SITUATION

This vineyard is situated on the left bank of the Serein river, and has an ideal south-westerly aspect. The soils of the left bank are less clay-like than those of the right bank. This wine is one of the most highly-rated left-bank Chablis.

### TASTING AND FOOD PAIRINGS

It is an excellent example of the characteristics of a Chablis wine: freshness, acidity, minerality and notes of flowers and fruit. Well-rounded and charming, this wine has a final note of minerality on the palate and is a good compromise between the acidity and fruit. It is generous, with a good length and is very typical of Chablis.

Drink with seafood, grilled fish, and white meats in sauces.

### PRESS REVIEWS

Chablis 1er Cru "Vaillons" 2023 - The World of Fine Wine

Chablis 1er Cru « Vaillons » 2023 - Tim Atkin - 92/100

Chablis 1er Cru "Vaillons" 2020 - People's Choice Wine Awards - Finalist

Chablis 1er Cru "Vaillons" 2020 Wine Spectator Buying Guide - February 2023 - 93/100

Chablis 1er Cru "Vaillons" 2020 - July 2022 - James Suckling - 93/100

Chablis 1er Cru "Vaillons" 2018 - James Suckling - USA - 91/100

Chablis Premier cru "Vaillons" 2016 - James Suckling - February 2018 - 92/100