

CHABLIS PREMIER CRU "VAILLONS" 2024



👑 APPELLATION

Appellation Premier Cru

👑 GRAPE VARIETY

Chardonnay

👑 SOIL

Kimmeridgian and Portlandian limestone-clay.

👑 VINIFICATION

Stainless steel tanks between 17° and 21°C.

👑 AGEING

12 months on lees in stainless steel vats.

👑 AVERAGE AGE OF THE VINES

35 years

👑 YIELD

58 hl/ha

👑 AGEING

4 - 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

The 2024 Chablis Premier Cru Vaillons displays a bright, crystalline, pale yellow colour with golden highlights.

The nose is expressive and refined, offering a harmonious bouquet of white flowers, citrus, white peach, and pear, underpinned by mineral notes. The overall profile combines freshness, finesse, and lovely aromatic intensity.

On the palate, the attack is round and elegant. The wine shows generous body while retaining a beautiful vivacity, characteristic of this Premier Cru. Flavours of white-fleshed fruit and citrus unfold over a precise, saline mineral backbone, bringing depth and balance. The long, lingering finish captivates with its purity, freshness, and elegant salinity.

The 2024 vintage fully expresses the character of the Vaillons climat, renowned for its harmony between richness, finesse, and tension. This wine will pair elegantly with shellfish, fine fish, sea scallops, poultry in cream sauce, seafood risottos, as well as goat cheese and aged hard cheeses.

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" 2018 - James Suckling - USA - 91/100

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