



CHABLIS 1^{ER} CRU

VAILLONS

Crisp and Mouthwatering

VINTAGE 2022

APPELLATION: Chablis Premier Cru

GRAPE VARIETY: Chardonnay 100%

SOIL AND SUBSOIL: Kimmeridgian, clay-limestone.

PLANTING DENSITY: 5,500 to 6,500 vines/ha.

SITUATION AND EXPOSURE: On the left bank of the Serein in the commune of Chablis. South-east exposure.

AVERAGE AGE OF VINES: 25 years.

VINIFICATION: Cold settling before fermentation. Alcoholic and malolactic fermentation in stainless steel tanks.

MATURING: Approximately 12 months on the fine lees in tanks and barrels.

VINTAGE 2022 TASTING NOTE FROM 05/04/2024

-REF.A

Pale gold color, limpid and brilliant.

The first nose is expressive, fruity with fresh notes of lemon and pineapple. After oxygenation, the aromas persist, we retain a nice concentration of fruit and more spicy notes in the background.

The mouth is rich, voluminous. The aromas of yellow fruits are present and mingle with woodier, spicier notes (vanilla, light white pepper). The whole is delicious, warm with a saline and lingering finish.

A dense and delicious wine with good aging potential.

It goes wonderfully with a snail puff pastry, a spiced roasted salmon or a cheese platter.

www.chablisienne.com

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