

Chablis 1^{er} Cru "Vaillons" 2012



Grape-variety : Chardonnay.

Geology & Soils : Marls and calcareous clayey from the kimmeridgien period.

Vignes : 34 years. 2.22 ha. 43 hl / ha. Double cane Guyot pruning.

Vinification : Manual and mechanically harvested. Static settling, then ageing in stainless steel tanks for alcoholic & malolactic fermentation's. Clarification by racking and fining agent.

Analysis :

Alcohol:	12,81 vol.
Acidity:	4,10 g/l.
Sugar:	1,03 g/l.

Evolution : To taste from 2013 to 2020.

Service : All seafood especially with a rich creamy sauce. Also excellent with chicken and lamb. Serve between 11-13°C.

Tasting : Beautiful yellow colour with classic green Chablis reflections. Fresh and expressive aromas with savoury white fruits dominating such as vineyard peach. In the mouth one finds again the peach freshness. Beautiful finish with a touch of minerality. This wine would be a perfect match for perch fillets with a hollandaise sauce.