



Varietal

100% Chardonnay, also known as “Beaunois” in Chablis.

History

The most recent list of Premiers Crus was issued in 1986. 79 hamlets figure on the list and cover a surface area of approximately 700 ha. The winegrowers of Chablis grouped together these hamlets under the names of 17 “climats” or single vineyards. These vineyards are located on either side of the Serein river in the communes of Chablis, Fontenay, Maligny, Chichée, La Chapelle-Vaupelteigne, Courgis, Fleys, and Beines.

Origin

Located on the left bank of the Serein river, in the southwest of the Chablis region, the 105 hectares of Premier Cru Vaillons vines enjoy particularly favourable exposure and the wines are well deserving of their excellent reputation.

Gentle slopes. Kimmeridgian marls.

Vinification and maturing

- Pneumatic pressing
- Static cold settling of the musts
- Alcoholic fermentation started in stainless steel vats
- For the wine remaining in the stainless steel vats, fermentation for 7 to 10 days at controlled temperatures (18 to 20°C) to conserve as much fruit as possible.
- After 3 days, around 20% of the juice is drawn off and transferred into fine-grained wooden barrels for the continuation of the fermentation process.
- 100% malolactic fermentation.
- Ageing on lees for 10 months.

Tasting notes

Light gold colour.
An expressive and complex nose with almond, peach and mandarin notes.
The mouth is fresh yet sweet with aromas of yellow fruits elegantly blended with a nice minerality. A long and persistent finish.

Food and wine pairing

A great companion to all fish (salmon in white butter sauce), shellfish and crustaceans (guinea fowl) and white meats such as a roasted capon.

Serving suggestions

Ideally served at a temperature of 14°C.





Vintage : 2018

Winter was particularly mild and the vine cycle began, once again, very early with consequently inflorescence. And this earliness did not stop all season long.

Spring was very wet and rainy but no frost this year! However some localized hailstorms caused damages in some villages of the Chablis area.

Then the climatic conditions significantly changed with a very dry late spring and summer that have led to fears of a new small harvest while keeping the cryptogamic diseases risks away.

The very high temperatures in August have resulted in falling down the acidity in the grapes and have hastened the harvest beginning. Furthermore the long dry and hot summer allowed us to minimize the necessary treatments against vine sicknesses.

September finally dispelled any doubts offering one of the best vintages in Chablis for almost 20 years. Mother Nature offered us a real gift after two difficult years in the region's vineyards.

The extremely early harvest finally offered quantity thanks to some rainfalls by the end of August. The first grapes were cut (for the Crémants) by the 25th of August and the last Chablis were harvested on September, the 21st.

70% of the volumes were in the wineries around the 10th of September, offering clean, flawless juices with body, fruit and nice acidity.