

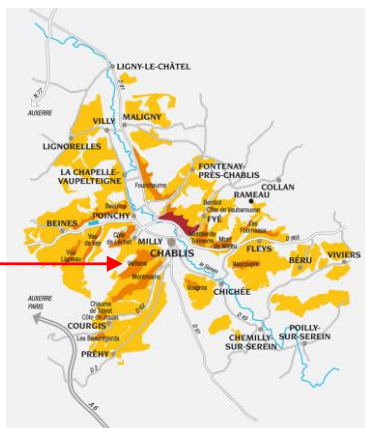


PATRIARCHE
BEAUNE-FRANCE
1780

CHABLIS

Premier Cru Vaillons

- Region **Chablis**
- Village **Chablis**
- Appellation **Chablis 1^{er} Cru Vaillons**
- Climate **Vaillons**
- Varietal **Chardonnay**



THE VINEYARD

Chablis is located to the very north of Burgundy, next to the town of Auxerre between Dijon and Paris. Its weather is very special : really warm in summer and cold in winter with sometimes terrible frost in spring. The soil composed of calcareous marls (kimmeridgien) makes the Chablis wines very typical. This wide appellation is located on both sides of the local river called « Le Serein ». The Chablis appellation includes 3500 hectares (13,5 square miles) of Chardonnay including 586 hectares (2,3 square miles) of Premiers and Grands Crus. The « Vaillons » name can be given to all the wines coming from Châtains, Sécher, Beugnons, Les Lys, Mélonots, Roncières, Les Epinottes (depending of the village of Chablis).

Since 1780, Patriarche has been the ambassador of the richesse and reputation of the terroirs and vintages of Bourgogne. As négociant-éleveur, Patriarche's scope of action is large: it starts with the supervision of the plots and selecting grapes and continues by vinifying and maturing the wines. It is during the ageing process that the wines develop their entire potential, substance and structure. All of these stages, give the style, the identity and the signature of the great house of Patriarche. Today 3 million bottles are ageing in Patriarche's cellars.



VINIFICATION AND VINTAGE

Chablis Premier Cru « Vaillons » is fermented in stainless steel vats and then aged in french oak barrels during 10 to 12 months.

2017: Very aromatic vintage, with beautiful structure and a perfect balance between maturity and acidity. Straight, energetic and powerful. Can easily age 5 to 12 years.

TASTING NOTES



Beautiful yellow colour with green reflections.



Light and fresh with mineral aromas, enhanced by flower notes.



Well balanced and expressive in mouth ending in a rich, refreshing and harmonious finish.

SERVING SUGGESTIONS



Can be served as an aperitif, ideal with starters and fish, but also charcuterie, poultry, snails and goat cheese.



8°C-10°C /
46°F to 50°F



3 years.