

CHABLIS 1er CRU VAILLONS 2014 LA CHABLISIENNE

The story began back in 1923 under the leadership of Abbé Balitrand, several winemakers decided to join forces to better withstand the economic difficulties of the time. Together, in the heart of the Chablis vineyard in Burgundy, they created a cooperative winery to market their wines until the mid-1950s, the members of the cooperative delivered their production to La Chablisienne, which was then responsible for creating the assemblages and for sales, mainly to wholesalers. However, la Chablisienne wanted to go much further and create a style of its own. So, it was decided that the harvest would be delivered in the form of must, a particularity that has become the trademark of the house and gives it total control over the winemaking processes.

TERROIR

Upper and Middle kimmeridgian. Alternating limestone and marl with fossilised *Exogyra virgula*.

WINEMAKING

Cold settling before fermentation.
Both yeast and malolactic fermentation

AGING

12 months on fine lees, in tanks and large barrels

GRAPE VARIETY

100 % Chardonnay

ALCOHOL

13.50 %

SERVICE TEMPERATURE

10°C - 11°C

HOLDING AND PRESERVATION

Will be at its fullness after 3 to 4 years.

TASTING NOTES

Decanter: "Pure expression of mineral, flint, chalk, oyster shell, flowers and herbs. Creamy, well-structured and textured palate with pronounced cleansing acidity, power and energy, yet not without finesse. Bravo." (5/2017)

FOOD PAIRING

Poultry, veal, seafood

