



Caves Baptiste Bienvenu



Chablis Premier Cru "Vaillons"

[A great Chablis wine, pleasant, which stands out for its purity and minerality.]



Terroir

Burgundy - Appellation: Chablis.

Renowned as the golden gateway to Burgundy, Chablis is a picturesque village celebrated for its prestigious wines. It is situated approximately 20 km away from Auxerre. On the left bank of the Serein river, you'll find the Côte des Vaillons, which encompasses 8 localities that contribute to this appellation. The vineyards in this region enjoy a south/southeast exposure, benefiting from favorable sunlight. In terms of the subsail, there is a high concentration of Kimmeridgian limestone, often presenting very compact slabs. This unique geological composition contributes to the distinct character of the wines produced in this area.

Surface area

The total planted area of the Chablis vineyard is 5500 hectares.

We harvest the grapes from our colleagues in Chablis to produce our Chablis 1er Cru Vaillons. The Vaillons climate represents about 130 hectares of vines.

Annual production

Between 3000 and 4000 bottles of Chablis 1er Cru Vaillons.

Grape variety

White wine made from 100% Chardonnay.

Average age of the vine

45 years.

Work of the vine

The plots of these vines are pruned in simple Guyot.

Type of sustainable cultivation: throughout the year, soil maintenance is carried out mechanically by regular ploughing to avoid chemical weeding.

Vinification

After pressing, the juice obtained is settled at low temperature and then racked and transferred directly to our barrels in order to proceed with its alcoholic fermentation (between 12 ° C and 19 ° C).

Ageing

The malolactic fermentation takes place in oak barrels and the wine is aged there for a minimum of 8 to 12 months depending on the vintage.

Character of the wine

As an exquisite aperitif, Chablis 1er Cru Vaillons impresses with its vibrant liveliness and immediate freshness, bursting with tremendous energy. This wine exhibits a precisely controlled balance that exudes elegance through its intense aromas. While it already showcases remarkable expressiveness after 2 or 3 years, it further develops complexity with additional aging. With a potential to age gracefully for approximately fifteen years, depending on the vintage, it embodies a true testament to its quality.

Robe

Bright light yellow color.

Nose

Floral and mineral, marked by notes of yellow fruits and white flowers.

Taste

Very lively appetizer, a beautiful freshness imposes itself directly with a crazy energy. Its ample and silky mouth gives it a remarkable length that will awaken your taste buds.

Food and wine pairings

It will go perfectly with a cream fish, lobster, veal chop or fresh cheese.

Service

Serve between 12 and 13 degrees. Alcohol content: 13%.

Container available for sale

75 cl.