



SINCE 1923 AT CHABLIS IN BURGUNDY, THE METICULOUS CARE OF THE VINE-GROWERS WORKING TOGETHER UNDER THE BANNER OF LA CHABLISIENNE HAS GIVEN BIRTH TO WINES WHOSE MAGNIFICENCE IS AMPLIFIED BY THE PASSAGE OF TIME.

CHABLIS 1^{ER} CRU VAILLONS Vintage 2016

"Crisp and Mouthwatering"

APPELLATION: Chablis Premier Cru

GRAPE VARIETY: Chardonnay 100%

SOIL AND SUBSOIL: Upper and Middle Kimmeridgian. Alternating limestone and marl with fossilised *Exogyra virgula*.

PLANTING DENSITY: 5,500 to 6,500 vines /ha.

SITUATION AND EXPOSURE: On the left bank of the Serein. Village of Chablis. Exposure South-East.

AVERAGE AGE OF VINES: 25 years.

VINIFICATION: Cold settling before fermentation. Both yeast and malolactic fermentations in stainless steel tanks.

MATURING: 12 months on the fine lees in tanks and barrels.

VINTAGE 2016 TASTING NOTES FROM 28/11/2018
-REF.A

A limpid and brilliant wine, pale-gold in colour.

On first opening, deep and airy with complex floral notes.

Fine persistence.

Absolute perfection in the mouth, rich and balanced with dual characters of air and earth, delicately spiced with notes of slightly bitter almonds.

Long, elegant finish.

A complex and subtle Chablis 1^{er} Cru Vaillons 2016.

