



*La Chablisienne*  
CHABLIS - FRANCE

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<sup>ER</sup> CRU VAILLONS Vintage 2018

"Crisp and Mouthwatering"

APPELLATION: Chablis Premier Cru

GRAPE VARIETY: Chardonnay 100%

SOIL AND SUBSOIL: Kimmeridgian, clay-limestone.

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

SITUATION AND ASPECT: On the left bank of the Serein in the commune of Chablis. South-east exposure.

AVERAGE AGE OF VINES: 25 years.

VINIFICATION: Cold settling before fermentation. Alcoholic and malolactic fermentation in stainless steel tanks.

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

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VINTAGE 2018 TASTING NOTE FROM 02/09/2020  
-REF.A

Pale gold in colour, a limpid and brilliant wine.

Initially restrained on the nose, fine and elegant with delicately spiced fresh fruit.

Becomes more intense on aeration.

Long-lasting.

Fresh in the mouth with fleshy white fruits and fine minerality.

Suave, pure finish.

A seductive Chablis 1<sup>er</sup> Cru Vaillons.

