



## CHABLIS VAILLONS 1ER CRU 2021

Established in 1923, today La Chablisienne spans 270 winegrowing families and 1,200 hectares of superior vineyard holdings and is known for producing some of the top wines in Chablis. La Chablisienne farms a diverse array of vineyards across the four appellations – Grand Cru, 1er Cru, Chablis and Petit Chablis – so the wines truly represent the essence of each unique location.

Vailions takes its name from the Latin “vallis,” which means little valley. This flagship premier cru was one of the first to be classified on the left bank of the Serein River. The vineyard benefits from morning sun and shallow but sticky clay topsoil with compacted limestone slabs below. The result is grapes that ripen early and finished wine with intensity, tension and mouthwatering minerality.

### VINTAGE NOTES

The 2021 vintage can be characterized as a heroic effort for a historically low yield (less than 70% of normal). Mild winter weather led to early budding, which resulted in disastrous losses in April due to extreme frosts. Vines recovered in the summer, but wet weather increased mildew pressure and winegrowers put tremendous attention on maintaining healthy berries, engaged in meticulous sorting at harvest and used great technical skill to make wines. The vintage ultimately delivered small quantities of elegant, aromatic wines with hallmark tension owing to the cooler season.

### TECHNICAL DETAILS

Appellation: Chablis 1er Cru AOC

Composition: 100% Chardonnay

Vineyards: Left bank of Serein River; southeast exposure; 190-248 meters high

Soil: Kimmeridgian, deposits of compacted limestone slabs lie under thin clay topsoil

Vine Age: 30 years average

Vinification: Primary and malolactic fermentations in stainless steel tanks

Maturation: 16 months on fine lees in 70% stainless-steel tanks and 30% in a mix of 228 and 400 liter oak barrels (up to 50% new oak)

Alcohol: 12.5%

Pack: 6/750ML

### TASTING NOTES

Expressive citrus and stone fruit with subtle almond aromas lead to a full-bodied, fresh, fruity palate with classic chalk and mineral character that lingers. Enjoy this wine on its own or paired with seafood, poultry, ham and vegetable-forward dishes; complements fried and spiced foods.

