



CHABLIS VAILLONS 1ER CRU 2023

Established in 1923 with the goals of driving quality and innovation in the region, as well as bolstering the influence of its growers, today La Chablisienne spans over 200 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.

Vaillons 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

2023 featured a later bud break than prior years, which lessened spring frost impact. May and June provided ideal bunch development, but a rainy July required vigilance to manage potential diseases. September’s brief heat wave led to a harvest with optimal ripeness, concentrated flavors while maintaining high acidity. The resulting wines balance expressive fruit with freshness and pure mineral character.

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.

