



CHABLIS VAILLONS 1ER CRU 2019

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.

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 top soil with compacted limestone slabs below. The result is grapes that ripen early and finished wine with intensity, tension and mouthwatering minerality.

VINTAGE NOTES

2019 was a vintage of extremes with frost in May and heat waves during harvest. Rain and cool, damp weather during flowering led to Millerandage. As a result, yields were lower than average, down 20%. Summer drought and severe heat led to concentration in both flavor and acid in the berries, which ultimately delivered complex, rich and flavorful wines with good acidity.

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 that lie under a thin layer of 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

