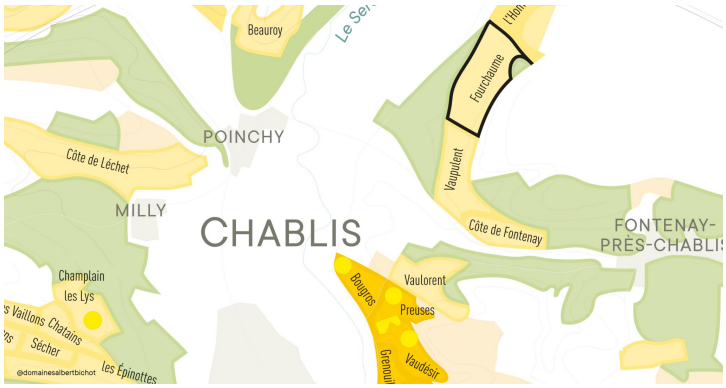
CHABLIS PREMIER CRU "LES VAILLONS"
MAISON ALBERT BICHOT



LOCATION
Bourgogne

VARIETAL
Chardonnay

TERROIR
Reddish brown soil containing a high proportion of clay overlying subsoil composed of Kimmeridgian marls.
Surface area of the vineyard : 11,98 ac
Age of vines : 46 years old

PRESENTATION
The name of this Premier Cru is derived from the Latin word "vallis" meaning "small valley".
This wine comes from the blending of several Climats of the hill of "Vaillons", mainly the Climate of "Epinottes" where the soil contains a high proportion of clay. The combination of several plots with variations in topography boat great aromatic complexity.

WINEMAKING/AGEING
Handpiking, sorting of the grapes, gentle pressing so as to respect the fruit.
alcoholic fermentation and aging on fine lees: 90% in stainless steel vats and 10% in 1 to 5-year-old oak barrels for 10 months.
Finished aging in stainless steel vats for 2 months.

TASTING
Expressive nose redolent of flowers and fresh fruit. Full-bodied and tangy on the palate featuring perfect balance. Long, delectable finish.

SERVING
Serve between 11 and 13°C (52-55°F).
To taste when young or to keep 5 to 7 years.

FOOD PAIRINGS
Fish and seafood, grilled or with sauce
Roasted or stewed poultry and white meats
Recipe suggestion: seafood crepes