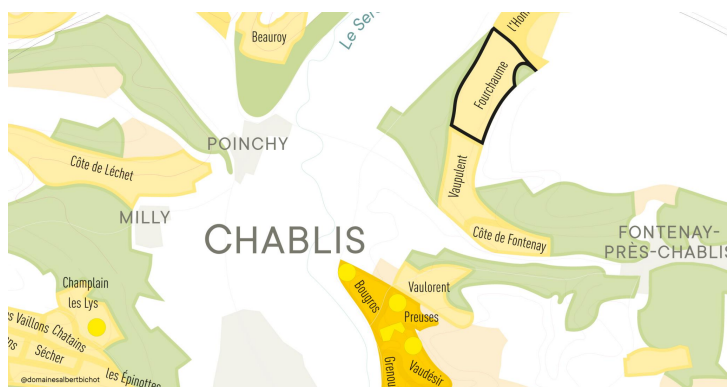


# CHABLIS PREMIER CRU "LES VAILLONS" MAISON ALBERT BICHOT



## 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 ha

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

Handpicking, 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

