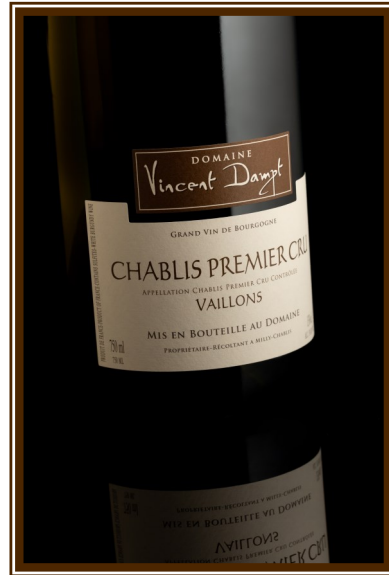


DOMAINE  
*Vincent Damppt*  
MILLY - CHABLIS  
FRANCE



## CHABLIS 1<sup>er</sup> CRU « Vaillons »

GRAPE VARIETY: 100% Chardonnay

PARCEL:

Our Chablis 1<sup>er</sup> Cru Vaillons vineyards are located in the town of Chablis, in two areas:  
“LES BEUGNONS”, which faces southeast. The vines are around 15 years old and are pruned using the Double Guyot method.  
“CHATAINS”, which faces north. The vines are around 10 years old and are pruned using the Single Guyot method.  
These vines are harvested by machine.

SOIL AND SUBSOIL:

Clay-limestone. The KIMMERIDGIAN Chablis subsoil alternates layers of dense limestone and softer clay marl containing fossilised marine organisms: tiny oysters as well as Ammonites.

These parcels have fairly deep soil with more clay than the 1<sup>er</sup> Cru Côte de Léchet vineyards. The roots reach deeper into the soil, so they express all the minerality of this terroir.

PLANTING DENSITY: 5,500 vines/ha

VINIFICATION & MATURATION:

After slow pneumatic pressing, we carry out cold static settling for around 12 hours. Alcoholic fermentation occurs in temperature-regulated stainless-steel tanks with selected yeasts and no enzymes are added.

We then proceed to malolactic fermentation to lower and stabilise the wine's acidity. It is then aged on lees in stainless steel tanks for 9 to 12 months to bring out its elegance and complexity.

After fining (using bentonite and isinglass) and tangential flow filtration, we chill, then bottle the wines. The whole process takes place in our cellars.

TASTING:

Our Vaillons has a pale, bright gold colour and is powerful, rich and balanced on the palate. Its fruity character leads the way towards a wonderfully mineral finish.

FOOD/WINE PAIRING:

The very structure of this wine means it needs more sophisticated, refined dishes such as seared scallops, warm oysters with shallots, or a simple fillet of seabass.

CELLARING: 7 to 10 years

