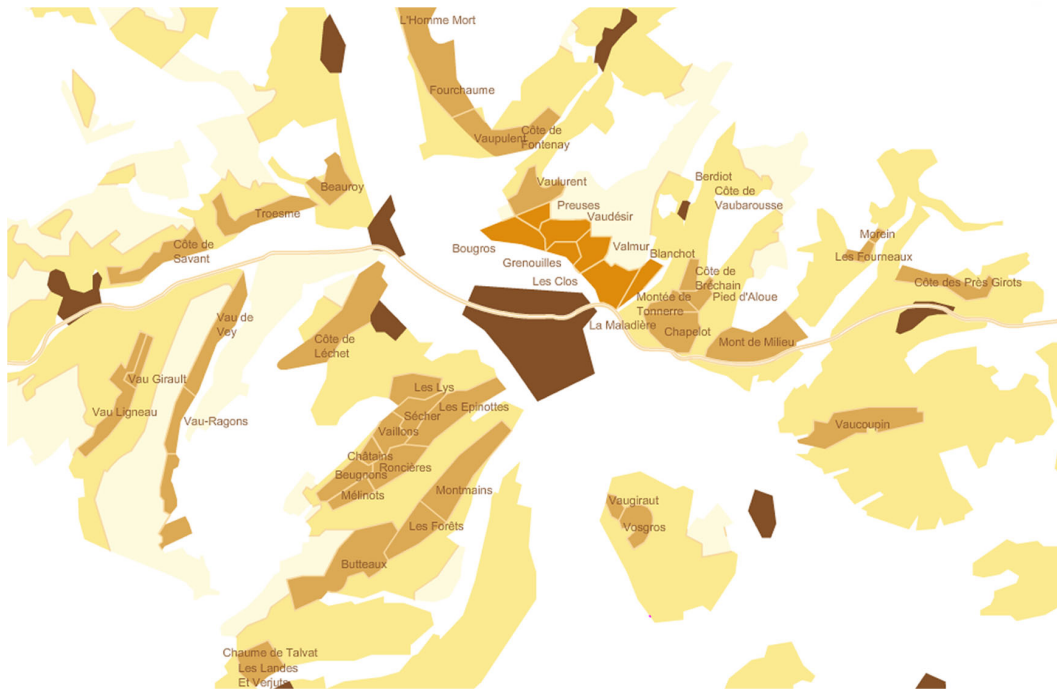


# LOUIS JADOT

## CHABLIS VAILLONS



Chablisien  
Premier Cru  
White  
100% Chardonnay



### Vineyards situation

Chablis is located to the very north of Burgundy. Next to the town of Auxerre between Dijon and Paris. Its weather is very special : warm in summer and cold in winter with sometimes terrible frost in spring. The soil composed of calcareous marls (kimmeridgien) makes the Chablis wines very typical. This wide appellation is located on both sides of the local river called « Le Serein ».

### Characteristics

The Chablis appellation includes 3 500 hectares of Chardonnay including 586 hectares of Premiers and Grands Crus. The « Vaillons » name can be given to all the wines coming from Châtains, Sécher, Beugnons, Les Lys, Mélonots, Roncières, Les Epinottes (depending of the village of Chablis).

### Wine making

Le Chablis Premier Cru « Vaillons » is fermented in stainless steel vats and then aged in oak barrels during 10 to 12 months.

### Winemaker's comments / Gastronomy

The Chablis « Vaillons » is very straight, energetic and rather powerful. It is very mineral and shows also a great deal of flower aromas. The combination of richness and acidity is very interesting in this wine.

It perfectly matches fish, charcuterie, poultry but also snails, goat cheese and Comté.

### Preservation

The Chablis « Vaillons » can be drunk young (3 to 4 years) but can also easily age 5 to 12 years if the storing conditions are good enough.