

# **La Chablisienne - 1er Cru Vaillons | Chablis France (CHABLIS) – 2018**

## **Domain**

### **La Chablisienne**

La Chablisienne was born in 1923 when a group of 180 small farmers joined forces to form a cooperative. Chablis, located between Paris and Beaune is a treasury of wines. The vineyards are located on both banks of the river Serein spread over 20 villages (6800 hectares). Of the 4,700 hectares in production, la Chablisienne alone represents 25%. Vaulorentis is part of the Fourchaume vineyard and is only separated by a road from the Grand Cru mountain. You can call the wine a small grand cru at a low price.

## **Vinification**

Cold settling before fermentation. Alcoholic and malolactic fermentation in stainless steel tanks. Maturing approximately 12 months on the fine lees in tanks and barrels.

## **Taste**

Pale gold in colour with some silver highlights, a limpid brilliant wine. Complex on opening, combining white orchard fruits, white flowers, minerality and sweet spices. Beautifully mineral presentation on aeration. Persistent. Tasty and fruity in the mouth with good acidic mineral tension. Mouth-watering finish. Exquisite presentation of the Vaillons area.

## **Food pairing**

Oysters, Scallops - baked, Veal blanquette, Gamba - grilled, Cheese - white blue cheese, Brie de Meaux, Crustacea, Fish - sea bass

## **General information**

Type: White wine

Grape varieties: Chardonnay (100%)

Viticulture: Traditional

Storage (years): "+ 5-7"

Serving temperature: 10°-12°



