

# 2022 CHABLIS VAILLONS

## PREMIER CRU - 100% CHARDONNAY

*The Kimmeridgian limestone contains millions of tiny marine fossils embedded in a kind of whitish mortar which may have been once the bottom of the sea...hundreds of million years ago. This marine origin gives the wines of Chablis their unique flavor.*



### Supply:

- This wine comes from grapes harvested on some parcels of the Drouhin Family Properties as well as from grapes and musts purchased from supply partners according to rigorous specifications.
- The Site is very close to the village of Chablis, on the south west side. It is one of the 17 main Premiers Crus due to its excellent exposure and kimmeridge soil concentration, giving it the easily recognizable character of Chablis.



### Harvest:

- Grapes harvested by hands in open-work crates. If necessary, a careful sorting is proceeded.

### Vinification:

- Slow pressing of the whole bunch in a pneumatic press.
- The juice of the last press is separated from the free run-juice.
- The juice ferments in stainless-steel vats after settling.

### Ageing:

- Ageing in stainless-steel vat during 8 to 10 months.

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### 2022 Vintage:

The 2022 vintage combines quality and quantity. Despite the very hot conditions of the year, the whites reveal aromas of fresh fruit as well as a nice vivacity. They are well-balanced, with a nice concentration.

### Tasting note by Véronique Boss-Drouhin:

A dry and brisk wine, typical of Chablis. Brilliant yellow-green colour with green reflections. On the nose mineral and complex aromas are reminiscent of lemon and white flower, together with vegetal hints such as asparagus or artichoke and marine notes. On the palate, the first impression is clear-cut and sharp. Long on the aftertaste, with fruity as well as mineral flavours; becomes slightly honey-scented when the wine is more evolved.

### Service

- **Cellaring:**  
**Optimal consumption:**  
3 to 8 years,
- **Ageing potential:**  
10 years,
- **Tasting temp:**  
53°F

**Tim Atkin MW**  
**92 Points**

