





CHABLIS 1ER CRU VAILLONS



TASTING NOTES

Daniel Etienne Defaix Chablis Premier Cru Vaillons 2013. This Chablis is pressed very slowly, which takes about three hours. It is then left to settle for 18 hours before the fermentation. Alcoholic fermentation with natural yeast at 18°C for three weeks in stainless steel tanks and then through malolactic fermentation. The fruit and spicy from the terroir is revealed slowly, with a round and powerful in mouth like a buttered brioche, with a dry flinty start in the mouth, opens to acaica honey, lemon and lime fruits with a massively long creamy finish and on the nose, flowers and honey to follow.

Food Matches

Baked Bri with Honey & Crostini, Roasted Chicken in Herbs & Caprese Salad

REGION



Chablis

Chablis is Burgundy's white wine outpost and is one of France's most northern wine regions. Having said this it comes with no surprise that it produces wines that are high in acidity and rather steely, unlike the luscious and oaky white wines from the rest of Burgundy. They are perfectly refreshing ... Read More

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GRAPE



Chardonnay

Chardonnay is arguably the best known and most versatile white grape variety in the wine world. Its traditional homeland is that of Burgundy, where it is responsible for such names as Chablis, Meursault and Puligny-Montrachet to name but a few, but it has also found success in almost every wine-prod... Read More

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