

DOMAINE
Vincent Damp
MILLY - CHABLIS
FRANCE



CHABLIS 1er CRU « Vaillons »

GRAPE VARIETAL : 100% Chardonnay

THE PARCEL :

Our plot of Chablis 1er Cru Les Vaillons is located in the parcel « The Beugnons ». The exposition is South-East and the vines are about 15 years old. The vines are pruned Double Guyot and harvested by machine.

SOIL AND SUB-SOIL :

Clay and limestone. KIMMERIDGIAN, the sub-soil often found in Chablis, is an alternating layer of marl and limestone : this soft, dense clay contains fossilized marine organisms like small oysters and the Ammonites.

This parcel has a deeper soil and with more clay than the Côte de Léchet Premier Cru. Consequently, the roots go farther into the ground thus expressing a minerality : a common characteristic of the Vaillons terroir.

DENSITY : 5 500 vines/ha

VINIFICATION & MATURING:

After a slow pressing using pneumatic press, we perform a static settling with cold temperature for about 12 hours. Alcoholic fermentation takes place in stainless steel tanks thermo-regulated with selected yeasts and without any enzyme addition. The wine goes through malolactic fermentation. Aged on the lees in stainless steel vats for 6 months to keep the freshness. After a fining with bentonite and fishglue and filtration Kieselguhr, Vincent cools the wines for a short period before bottling. Bottling after 15-18 months.

TASTING NOTES :

Brilliant, pale and golden in colour. The Vaillons is full-bodied, rich and balanced. The fruit has a pleasant minerality.

FOOD PAIRING :

The structure of this wine goes well with fried scallops, warm oysters with melted shallots or even bass filet.

CELLAR : 7 to 10 years.

