



Olivier Tricon

CHABLIS



CHABLIS 1^{ER} CRU VAILLONS

Sitting on Portlandian limestone, this Premier Cru represent all characteristics of wines from Chablis. The Vaillons climats is located in a valley that gives warm and spicy notes to the wine.

A good compromise between acidity, fruit and structure.

TECHNICAL INFORMATIONS

Grape variety: Chardonnay 100%

Soil: Portlandian

Situation: south-west

Average age of the vines: 35 years

Vinification: slow pressing to respect fruit, juice selection, alcoholic fermentation, malolactic fermentation, clarification by filtration, storage in stainless steel vats for 9 months and final filtration.

TASTING NOTES & FOOD PAIRING

This fruity and vivid wine presents a nice golden color with beautiful lights. A delicate complexity in the glass, a floral nose with white fruits such as apple and pear. Then the nose develop wild mushrooms notes. Fleshy in the mouth, with a steady mineral structure and a superb balance. This Premier Cru combines minerality, fruitiness and elegance. Ideal with Mushroom Velvety Oysters - Smoked Fish and Shellfish Ray.

AWARDS

Millésime 2012: • **1 étoile**, Guide Hachette 2015

Millésime 2014: • **Gold medal**, Sakura 2016
• **Gold medal** Burgondia 2016

Millésime 2015: • **Double gold medal**, Sakura 2017

Millésime 2016: • **Gold medal**, Sakura 2018
• **1 étoile**, Guide Hachette 2020

Millésime 2017: • **Silver medal**, Sakura 2019



Serving temperature:
12°C/52°F



Cellaring:
3 to 10 years