



## PURITY & TERROIR

# Chablis 1<sup>er</sup> Cru VAILLONS

2024

Full and elegant, it develops its floral appearance, with notes of violets. Fruity youth, he blossomed with age.

### Tasting

This Chablis Premier Cru immediately offers a charming nose of ripe, pleasant and rich fruit. The second nose confirms this sensation of richness and warmth with a mineral background. The palate, between fruit and tension, moves towards a rich material which envelops the taste buds without ever saturating them. The finish is marked by crunchy juicy Chardonnay. The very experience of a charming Chablis Premier Cru.

### Our culinary advice

It goes harmoniously with shellfish and seafood.

### Vinification

Reception on sorting table. Traditional vinification (pressing, alcoholic fermentation, malolactic fermentation and aging in vats).



Grape variety

Chardonnay

Density

6,000 vines/ha

Type of soil

Clay-limestone

Age of vines

40 years old

Geographical situation

On slopes

Permanent sunshine

Tasting temperature

12°C

On-call time

5 to 15 years

Alcohol Degrees

12,5% vol.

  
**FAMILLE SAVARY**  
ARTISAN VIGNERON