



PURITY & TERROIR

Chablis 1^{er} 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