



CHABLIS 1ER CRU VAILLONS

PRODUIT

The Vaillons climate, one of the largest Premiers Crus in Chablis, benefits from optimal exposure on clay-limestone soils rich in marine fossils. The Chablis 1er Cru Vaillons from Maison Joseph Drouhin expresses a beautiful harmony between freshness, minerality, and roundness, typical of the Chablis terroir. On the nose, it seduces with its delicate notes of lemon, green apple, white flowers, and a discreet touch of hazelnut. On the palate, it is elegant, lively, and structured, with a silky texture that perfectly balances its liveliness. The saline and persistent finish prolongs this impression of freshness and purity. This wine perfectly embodies the pure expression of Chardonnay from an exceptional terroir. It pairs ideally with fish, seafood, shellfish, as well as poultry dishes or mature cheeses. A refined wine, combining power and finesse, that will seduce lovers of great white Burgundy wines.

PROFIL GUSTATIF

Léger		Puissant
Sec		Moelleux
Vif		Rond
Fruité		Boisé
Minéral		Fruité



IDENTITÉ

Région viticole / Pays	Bourgogne / France
Type de vin	Blanc
Volume	0,75L
Degré d'alcool	13,0%
Potentiel de garde	5 ans
Cépages	Chardonnay