



Domaine du Chardonnay

CHABLIS 1er Cru Vaillons



Domaine du Chardonnay operates a 34.5-hectare vineyard. Only the Domaine's harvest is vinified and aged in our cellars. In keeping with the Chablis vineyard's blend of tradition and modernity, vinification is based on an ancestral respect for the products - the grape, the must and the wine - combined with rigorous control and in-depth mastery of the latest developments in oenological knowledge.

Area : 1 ha 76

Production: about 10 000 bt /year

Grape: 100 % Chardonnay

Soil: On hillsides facing south-southeast on the left bank of the serene, clay-limestone subsoil (Kimméridgien)

Vinification: Controlled alcoholic fermentation, Aging on lees in temperature-controlled vats and in oak barrels 15-18 months, fining and filtration.

Tasting notes: light yellow color, mineral nose with floral and lemony notes. Full and silky attack on the palate prolonged by an elegant evolution while freshness.

Culinary accompaniment: This wine goes very well with fish cooked in sauce or lobster.

Conservation advice: between 4 and 7 years.

Service: between 12-14 ° C

For more information on wholesale opportunities please contact us on info@illiagency.com