

Domaine Antoine et Laura ROBIN

Chablis Premier Cru les Vaillons

2023

Varietal	100% Chardonnay
Sols, number of plots	Kimeridgian Limestone soil . 1 plot in Chablis: 1Ha84
Yield and vineyard Density	58 hl/ha with 6 500 vines/ Ha Age of the vineyard : 40 years old.
Vine type, clons	41B and SO4 roostocks
Pruning technic, soil work	Taille "Guyot double" pruning. Plought.
Spreading	Sustainable farming practices
Debudding, flower and harvest time	Flower time in late May and harvest done by early September
Harvest	Mechanical harvesting
Press	Direct Pneumatic Press. Slow and long time pressing
Yeasts	Indigenous and some selected yeasts
Racking	24 h
Fermentations / ageing	Aged on small stainless steel tanks on fine lies. No malolactic.
Fining, filtration	Finning 2 months before bottling. Slight tangential filtration at bottling time
Sulfites	4 g SO2 at Press time. Then ajustment at bottling time. SO2 total : 65mg/l
PH, acidity and RS	pH: 3,96 and RS <0,3 g/l
Comments	The spring season was perfect for the vines, though less so during the August heatwave. Fortunately, rains in early September — just before the harvest — helped produce an excellent vintage. Aromas of ripe white fruits and floral. Great minerality style. Complex and long finish.
Total production available from Estate bottles	2 000 bts

