

LOUIS MICHEL & FILS



In the press...

Robert Parker (2016) - **91**

Allen Meadow (2016) - **91**

Tim Atkin MW (2015) - **91**

RVF (2016) - **15,5**

John Gilman (2017) - **92**

Chablis Premier Cru **Vaillons**

Vaillons, Roncières, Mélinots, etc. When they are blended during the vinification process, these small climates in the Valvan valley come together to create Premier Cru Vaillons.

These terroirs have a well-balanced proportion of clay/pebbles. Their soils are deep and well drained. The climate in the valley acts as a heat trap, which gives this wine warm and spicy notes; or even roasted notes in outstanding vintages.

Terroir

Kimmeridgian. Left bank. Hard limestone in a soil with a high clay content. Moderately deep with a reddish brown appearance. Very warm climate sheltered from the wind. Fairly gentle slopes. South-east exposure.

Grape variety:

Chardonnay

Years planted

1969 - 1976 - 1984

Vinification

No added yeast, long fermentation using indigenous yeasts, in temperature-controlled vats. Spontaneous malolactic fermentation.

Matured for 12 to 16 months. In stainless steel tanks, with the least possible handling. Long moderately cold stabilisation. Fining using bentonite if necessary.

The wine is gently filtered once before bottling.

Closure

Natural cork

Cellaring time

5 to 15 years

Tasting

Serve between 12 and 14°C, it must be aired or carafed before tasting.

Mixed aromas of toasted hazelnuts, white fruit, sweet spice notes and mild tobacco. A delectable Premier Cru that creates a warm sensation in the mouth.

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9, bd de Ferrières - BP 40 - 89800 Chablis - France - www.louismicheletfils.com