



# CHABLIS PREMIER CRU VAILLONS 2023

## *Appellation*

EXPOSED SOUTH- WEST, THIS CHABLIS PREMIER CRU FORM THE LEFT BANK OF THE RIVER LE SEREIN, BENEFITS FORM A RELATIVELY SUPERFICIAL AND STONY UNDERGROUND. IN THIS ENVIRONMENT OF SEDIMENTARY ROCKS AND SHELLS, THE ROOTS FIND THEIR WAY TO INSTALL THEMSELVES AS CLOSEST POSSIBLE TO THE BEDROCK.

## *Parcel*

OUR THREE PARCELS OF VAILLONS, LOCATED IN "CHATAIN", WERE PLANTED IN 1988, 1971 AND 1968 WITH THREE DIFFERENT ROOTSTOCKS FOR AN AROMATIC COMPLEXITY. WE CULTIVATE 8300 SQUARE METRES OF THIS PREMIER CRU.

## *Harvest*

VINTAGE STARTS WITH A MILD WINTER. FOLLOWED BY A LITTLE SPRING FROST LUCKILY WITHOUT TOO MUCH DAMAGE. A HUMID AND MOODY FORECAST IS INSTALLED BY APRIL. THIS WILL LAST DURING MAY AND JUNE AND NEED CONSTANT SUPERVISION. THE GRAPES ARE CLOSING IS JULY AND GIVE ROOM FOR A DRY SUMMER. DESPITE THIS DROUGHT THE QUANTITY IS PRESENT AT HARVEST THAT STARTED ON SEPTEMBER 11<sup>TH</sup> LASTING ABOUT 10 DAYS.

## *Vinification*

AFTER A LONG PRESSING AND STATIC SETTLING OF 12 TO 24 HOURS, FERMENTATION OCCURRED AT 20°C USING NATURAL YEASTS.

## *Maturation*

A MALO- LACTIQUE FERMENTATION WAS FOLLOWED BY A LONG MATURATION ON FINE LEASE. A LIGHT TREATMENT AND FILTRATION WERE NECESSARY TO OBTAIN A CLEAR AND STABLE WINE. THIS WINE HAS NOT BEEN TREATED WITH COLD TO PRESERVE AROMATIC FINESSE.

7 369 UNITS WERE BOTTLED ON JULY 25<sup>TH</sup> 2025, OR APPROXIMATELY 23 MONTHS AFTER HARVEST.



FR-BIO-10, Agriculture France

**DOMAINE JEAN DAUVISSAT**  
— PÈRE ET FILS —

