



CHABLIS
JEAN COLLET
& FILS

CHABLIS PREMIER CRU

« SÉCHER »



AGE OF VINES :	30 years on average
GRAPE VARIETY :	100% Chardonnay
PLANTING DENSITY :	6000 stocks per hectare
YIELD :	40 hl per hectare
AGEING :	17 months

Soil type :

Since the 2008 vintage, our Chablis Premier Cru “Sécher” has come from a selection of different Vaillons parcels. Located mid-slope, on the best “terroirs” of the Vaillons appellation, it benefits from a completely southern exposure as well as a concentration of Kimmeridgien fossil soil. This gives it the very typically recognizable and distinguishable quality of this “cru”, or Chablis classification.

Organic cultivation. We avoid using polluting products such as weed killers and herbicides and prefer to work the vines using the mechanical turning of the soil, as well as manual intervention in the vineyards.

Wine making process :

Manual harvesting.
Pneumatic Press. Cold settling at 16°C
Spontaneous alcoholic fermentation
This wine is a blending of 50% raised in barrels of 228 liters made with an oak trees selection from Chatillonnais forest and 50% in amphora.
Maturing for 17 months, and without filtration.

Tasting :

During a tasting, this wine offers a lovely golden yellow colour, a bouquet which is directed towards a toasty, yet floral quality. And finally, on the palate, a full body that confirms what the bouquet has suggested, all with a finish of the typical Chablisien mineral aspect.

Perfect with all fishes, shellfish as well as with poultry or white meat.

Organic Certification :

Acquisition of the organic label from the 2018 vintage.
Certification by Bureau Véritas FR-BIO-10.

