



CHABLIS
**JEAN COLLET
& FILS**

CHABLIS PREMIER CRU « VAILLONS »



AGE OF VINES :	40 years on average
GRAPE VARIETY :	100% Chardonnay
PLANTING DENSITY :	6000 stocks per hectare
YIELD :	50 hl per hectare
AGEING :	10 – 12 months

Soil type :

Chablis lies along the southern extremity of the Paris basin, which stretches across northern France and the Channel to southern England, including the village of Kimmeridge in Dorset. Sedimentary soils formed from an Upper Jurassic sea-bed about 180 Millions years ago. The composition of the soil is alternating layers of very compact and hard chalky limestone and softer clay that is embedded with fossilized marine plants and animals.

Our parcel of Premier Cru Vaillons is planted on the left bank of the Serein river, with an excellent South –West exposure.

Wine making process :

Pneumatic Press. Cold settling at 16°C
Spontaneous alcoholic fermentation and ageing 1/3 in stainless steel tank, 1/3 in neutral barrel and 1/3 in foudre (barrel of 8000 litres).
Bottling after 10 to 12 months of ageing

Tasting :

This wine offers the advantage that they can be enjoyed to one's tastes : either drinking the wines young preferring a fruitier character, or being patient and discovering its fullness after 3 to 6 years of cellaring.

Gently oaky with an interesting nose of citrus and grapefruit. This wine offers a typical Chablis style of minerals aromatic nuances like gun-flint.
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.



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