



CHABLIS  
**JEAN COLLET  
& FILS**

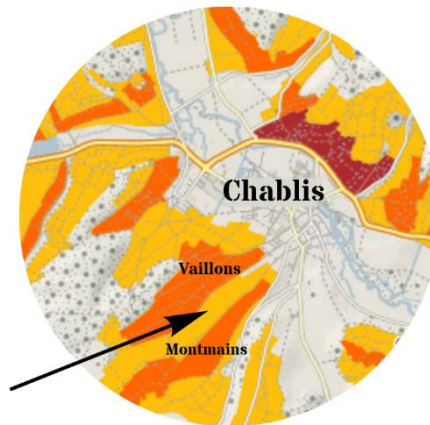
# CHABLIS VALLÉE DE VALVAN



<b>AGE OF VINES :</b>	25 years on average
<b>GRAPE VARIETY :</b>	100% Chardonnay
<b>PLANTING DENSITY :</b>	6000 stocks per hectare
<b>YIELD :</b>	50 hl per hectare
<b>AGEING :</b>	14 months

## Soil type :

Our Chablis « Vallée de Valvan » is a special cuvée from the closest terroir of Chablis village. This ancestral plot within the appellation is situated on the characteristic Chablis soils of Kimmeridgian, known for their elevated limestone content. Situated right between the *Premier Cru Vaillons* and the *Premier Cru Montmains*, this side of the valley benefits from a north-east orientation. The vineyard experiences a cool climate and receives morning sunshine.



The cultivation of this plot follows organic farming practices exclusively, utilizing organic amendments and employing mechanical soil work for weeding and ploughing.

## Wine making process :

Pneumatic Press. Cold settling at 16°C

Spontaneous alcoholic fermentation.

As always, following the spirit of our Chablis tradition, «Vallée de Valvan» is matured and vinified, in the most natural way possible, and held in stainless steel vats.

The bottling is done after 14 months of ageing, without fining or filtering.

## Tasting :

This cuvée embodies the pure and crystalline expression of Chablis. Its pale yellow hue with green reflections, delicate bouquet featuring citrus and white flower notes, perfectly harmonizes with its mineral character. Lovely overall harmony with remarkable power and length.

Its pairs perfectly with seafood, oysters, grilled fish or escargots.

Best enjoyed at 10-12°C.

Our Chablis "Vallée de Valvan" is a ready-to-drink wine with a recommended aging of 5 to 7 years.



SARL Jean COLLET et fils - 15, avenue de la Liberté BP61 - 89800 CHABLIS - France

☎ 0033.(0)3.86.42.11.93 - ✉ collet.chablis@orange.fr - @ www.domaine-collet.fr