

J & S Dauvissat



Chablis Vaillons 1er Cru



At a Glance:

- **Appellation:** AOC Chablis 1er Cru
- **Encépagement:** Chardonnay (100%)
- **Average Annual Production:** 6,000-8,000 bottles
- **Average Alcohol by Volume:** 12%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From 4 ha of vines in the Sur Vaillons, Chatains, and Minots lieux-dits in the Vaillons 1er Cru
- **Soil Types and Compositions:** Kimmeridgian limestone-clay marls
- **Vine Age, Training, and Density:** Planted at 5,800 and 8,300 vines/ha and trained in Guyot. Vines' average age is 20 years, with some vines 60 years old.
- **Average Yields:** 50-60 hl/ha
- **Average Harvest Date and Type:** Mechanical harvest in early September

In The Cellar:

- **Fermentation:** Wine ferments with selected yeasts in stainless-steel tanks
- **Pressing:** Pneumatic pressing
- **Time on Lees:** 12 months
- **Malolactic Fermentation:** Spontaneous, in tank in the spring
- **Élevage:** 2 years in stainless-steel tanks
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Bentonite fining, diatomaceous earth filtration
- **Sulfur:** Applied after fermentation, at rackings, and at bottling

In The Glass:

Amongst the 1er crus at the Dauvissat domaine, the Vaillons is perhaps the most typical “Chablisien” with its clear reference to the Kimmeridgian subsoils ... an intensely mineral wine with a persistent core of tart fruit and citrus blossom.