



Louis Latour Agencies

Chablis Premier Cru Vaillons Simonnet-Febvre



Vintage	2015
Country of Origin	France
Region	Chablis
Grape varieties	Chardonnay

Wine description

The Premier Cru Vaillons is one of 40 Premier Cru sites in Chablis. It lies on the left bank of the Serein river on Kimmeridgian limestone soils with a south-westerly aspect and is close to the Premier Cru Montmains. Vaillons is one of the largest and most well known of the Chablis Premier Cru.

Tasting note

The Chablis Premier Cru Vaillons 2015 is a pure and focussed wine. The nose has delicate notes of white flowers and fruit. With the 2015 vintage, the wine shows riper fruit than usual with notes closer to apricot or peach rather than citrus while keeping its usual Chablis fresh mineral backbone. The mouth is elegant, well-balanced with an intense finish and lingering minerality.

Vineyard information

Average vine age	35 years old
Soil composition	Kimmeridgian marl and limestone
Average yield (hl/ha)	58 hl/ha
Harvest type	Hand and machine harvested
Environmental management	Sustainable - ISO 14001 certified

Winemaking information

Fermentation vessel	Stainless steel tanks
Maturation vessel	Stainless steel tanks
Maturation time	10 to 12 months on fine lees
Fining/clarification	Yes - Bentonite (mineral)
Filtration	Yes

Wine Analysis

Alcohol by volume	13%
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