



CHABLIS PREMIER CRU VAILLONS 2021

Appellation

EXPOSED SOUTH- WEST, THIS CHABLIS PREMIER CRU FORM THE LEFT BANK OF THE RIVER LE SEREIN, BENEFITS FORM A RELATIVELY SUPERFICIAL AND STONY UNDERGROUND. IN THIS ENVIRONMENT OF SEDIMENTARY ROCKS AND SHELLS, THE ROOTS FIND THEIR WAY TO INSTALL THEMSELVES AS CLOSEST POSSIBLE TO THE BEDROCK.

Parcel

OUR THREE PARCELS OF VAILLONS, LOCATED IN "CHATAIN", WERE PLANTED IN 1988, 1971 AND 1968 WITH THREE DIFFERENT ROOTSTOCKS FOR AN AROMATIC COMPLEXITY. WE CULTIVATE 8300 SQUARE METRES OF THIS PREMIER CRU.

Harvest

A HARVEST THAT WILL BE REMEMBERED DUE TO ITS UNRELIABLE WEATHER FORECAST. AFTER A PRECOCIOUS START OF THE VINE FOLLOWING ABNORMALLY WARM WINTER CONDITIONS, APRIL WAS MARKED BY 11 NIGHTS WHERE TEMPERATURE WENT DOWN BELOW -2°C AND DOWN TO -8°C . THE LOSS OF HARVEST IS CONSIDERABLE. WITH SPRING AND EARLY SUMMER CAME RAINFALLS, WHICH FAVORIZE CRYPTOGAMIC DISEASES ON VINES THAT ARE ALREADY WEAKENED. TO END THIS VINTAGE, CLIMATIC CONDITIONS DURING MATURITY EMPOWERED BOTRYTIS TO DEVELOP, WHICH FORCED US TO HARVEST THE ENTIRE SURFACE OF OUR VINES IN ONLY 5 DAYS BETWEEN SEPTEMBER 22ND AND 27TH.

Vinification

AFTER A LONG PRESSING AND STATIC SETTLING OF 12 TO 24 HOURS, FERMENTATION OCCURRED AT 20°C USING NATURAL YEASTS.

Maturation

A MALO- LACTIQUE FERMENTATION WAS FOLLOWED BY A LONG MATURATION ON FINE LEASE. A LIGHT TREATMENT AND FILTRATION WERE NECESSARY TO OBTAIN A CLEAR AND STABLE WINE. THIS WINE HAS NOT BEEN TREATED WITH COLD TO PRESERVE AROMATIC FINESSE.

4 057 UNITS WERE BOTTLED ON AUGUST 10TH 2023, OR APPROXIMATELY 24 MONTHS AFTER HARVEST.



DOMAINE JEAN DAUVISSAT
— PÈRE ET FILS —

