



Domaine des Chaumes | 1^{er} Cru Vaillons Chablis



Grape: Chardonnay from vines of 30 year old average age

Vinification: Vinification in stainless steel vats to preserve and respect the typicity and freshness of the Chardonnay. Long aging on fine lees and bottled at the Domaine des Chaumes

Tasting: Gold colour with slight green reflections, clear and brilliant. The nose offers aromas of white flowers and reveals vegetal notes. The palate is ample and supple with floral notes.

Food pairing: appreciated as an aperitif, then will go perfectly as an accompaniment for seafood (such as zander in white butter sauce) or on poultry with mushrooms. It will be able to also work wonders on a cheese platter (goat cheese in particular).

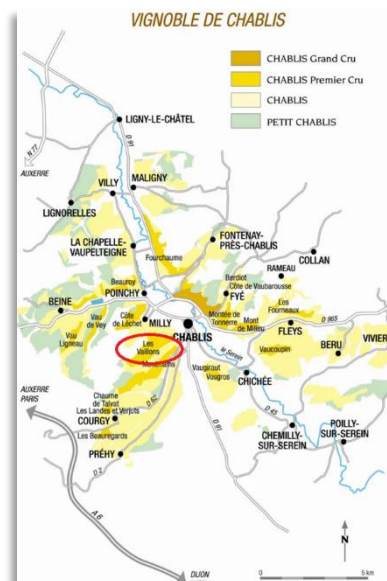
The Grower

Domaine Des Chaumes have been winegrowers for several generations. Romain and Celine took over from the previous generation and now run the domaine and estate. Located in Maligny (near Chablis) they operate more than 11 hectares of vines, respecting the soils that make up the richness of their region. Domaine des Chaumes practice sustained viticulture that is respectful of people, plants and terroir. They are HVE certified and use traditional vinification methods with bottling done at their estate.



The Terroir

Vaillons is one of the largest in the Chablis Premier Cru appellation. Located on the left bank of the Serein, the Vaillons terroir is exposed South / South East then mainly benefits from the sun in the morning. Its shallow soil allows the grapes to ripen quickly. On the underground side, there is a high concentration of Kimmeridgian limestones with sometimes very compact slabs, the soil on the surface is made of limestone and a small amount of clay.



Domaine des Chaumes wines are sourced, imported and distributed by **Propellis**:

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