



**Château de Viviers Chablis 1<sup>er</sup> Cru Vaillons**

100% Chardonnay.

The Grands Crus are harvested manually to preserve the maximum potential of the grapes. The harvest is then transported and pressed quickly without destemming. This facilitates the release of juices and limits oxidation phenomena. Then settling takes place: the must is separated from its impurities by natural decantation in a thermoregulated tank, where it is cooled to between 10 and 13°C for 10 to 18 hours. The clear juice is then drawn off into stainless steel vats or oak barrels. Then, the mud is filtered. The filtrate is reincorporated into the original vintage, giving it more fat and varietal aromas. The Grands Crus are partially or completely vinified and aged in wood (25% to 100%). This practice gives the wines more structure and substance. New wood is used very little because the finesse and subtlety of Chablis do not allow it. The average age of the pieces is therefore around 3 years. Then, during alcoholic fermentation, the temperature is maintained between 18 and 20°C, for 15 to 40 days, or even more. Thus, the wine reveals all its finesse. Malolactic fermentation then begins during winter or spring. The acidity then decreases significantly. The wine becomes richer, acquires more suppleness and body, with an enriched aromatic palette.

#### Breeding

The Grands Crus are aged on their fermentation lees (yeasts and dead bacteria), a breeding technique giving the wine more fat, length and aromatic complexity. Their aging in pieces allows the lees to be resuspended (batonnage), thus accentuating the exchanges with the wine. The frequency of stirring is variable and adapted to each cru and each vintage after tasting. Around April, the wines in pieces are assembled with those vinified in vats. Aging then continues on fine lees in stainless steel vats until September.

#### Tasting

Pretty bright pale yellow color, with some golden undertones. Its powerful nose, elegant and complex at the same time, develops fresh notes of juniper, white peach, and fresh mushroom. The base is slightly smoky and woody. Very dense on the palate, and very mineral, this wine has a light, harmonious woodiness and great persistence.

#### Suggestions

Served between 10 and 12°C, it goes well with seafood. With more maturity, it will be suitable for poultry with Burgundy snails, and veal in sauce, truffle-based cuisine, mushrooms and cheeses. regional.

Keeping time More than 10 years.