

Chablis Premier Cru Vaillons, Domaine Dauvissat 2023



Region

Only 100 miles south of Paris, Chablis represents the northern limit of Burgundy's wine regions, centred around the town of Auxerre. The soils are predominantly limestone and chalk, perfect for the Chardonnay grape, the only variety allowed in Chablis. Careful siting of south facing vineyards enables the vigneron to produce classic, dry, and steely wines. The most complex of these are produced from the seven Grand Cru vineyards which are all located on the northern slopes that overlook the town of Chablis itself. The Premier Cru vineyards are scattered around Chablis on the slopes of the valleys and here produce excellent quality wines with a little less intensity.

Producer

Domaine Dauvissat have 53 parcels of vines spread over 22 hectares and 7 communes and managed by Fabien Dauvissat who has a minimal interventionist approach and follows organic and biodynamic practices and will be certified organic from 2022 vintage. His principle is to let the terroir express itself and only intervene when absolutely necessary. Grapes are harvested at optimal maturity and sorted to ensure that only the most healthy grapes are used. Fermentation occurs naturally using the wild yeasts and the wines are vinified according to their geographical location in order to retain a true expression of the terroir.

Tasting Notes

Domaine Dauvissat have 3 parcels over 0.83ha in the 1er Cru appellation of Vaillons on the left bank of the river Le Serein. The soils here are rocky with fossils and shells, this forces the roots of the vines to dig deep which boosts the quality of the grapes. A malolactic fermentation was followed by a long maturation on fine lees in steel tanks. The elegant nose expresses itself with scents of fruit and spices. The attack is clean with elegant yet concentrated fruit and minerality in an elongated finish.

Food

Serve with steamed salmon or poultry dishes with a creamy sauce or steamed salmon.

Technical Information

Country	France	Dry/Sweet Style	Bone dry
Region	Chablis	Alcohol Content	12.5%
Grape(s)	Chardonnay (100%)	Closure Style	Cork
Type	White	Organic/Biodynamic	In conversion-organic
Style	Mineral	Allergens	Milk: No Egg: No
Oaked Style	Unoaked	Vegetarian/Vegan	Vegetarian: Yes Vegan: Yes
Body Style	Medium bodied		
Sustainable	Yes-sustainable practices		



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