



DOMAINE LEFLAIVE

Chablis 1er Cru Vaillons

ORIGINE

Kimmeridgian soil, with clay marl.

Left bank of the Serein River, at an altitude of 200 meters, south-east exposure.

Planted in 1975

METHOD OF CULTURE

Organic.

Manual harvesting with grape sorting and optimisation of choice of date through parcel-by-parcel ripeness monitoring.

WINE MAKING

Alcoholic and malolactic fermentations in stainless steel vats and barrels (variable combination).

Aging 10 months on lees in the fermentation vessels, followed by approximately 6 months in stainless steel tanks on fine lees.

Optional fining and light filtration if necessary.

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