



MAISON
Albert Brenot

DEPUIS 1849



Geographically isolated from the other vineyards in Burgundy; this area possesses a singularity, which comes from the originality of its "Kymmeridgien" soils (shell and calcareous sediments & stones dating from 180 million of years (Jurassic era) when the ocean was here. This 1er Cru Vaillons is located at the south West of the town of Chablis.



Chardonnay



Traditional. Controlled temperatures of the musts. Racking of the musts. Alcoholic and malolactic fermentation.



The maturation is systematically done in stainless vats for 8 months.



Calcareous marls and sedimentary soils.

TASTING

Behind its pretty colour of pale gold crystal with light green reflections, the nose of this Chablis 1er Cru Vaillons seduces with its finesse, its personality and also an elegant development of aromas (fresh fruit, acacia with a touch of vanilla). On the palate it is characterized by a good density and structure.



To keep 4-6 years.
Temperature of service: 14-15°C.



This Chablis 1er Cru is perfect to accompany all shellfishes and fishes. It will be a superb aperitif. It will successfully accompany a Carpaccio of St. Jacques, a slab of fresh cod or salmon steak with hollandaise. Do not forget a large pallet of cheeses (starting with a tasty fresh goat cheese.