

THE SOURCE

Jean Collet

2020 Chablis, 1er Cru Vaillons

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| Varietal(s) | Chardonnay |
| Region | Burgundy, France |
| Short Summary | |
| Terroir | The Collets are the biggest owners on this hill with ten hectares divided up into fifteen different parcels. The Vaillons hill has extremely high concentration of limestone marls in the topsoil at about 70% of the soil constitution, with the rest composed of a little clay and organic matter. The somewhat steep slopes reach higher elevations than the hill to the south, Montmains, and its south-face brings the advantage in even-ripening across the entire hill, making for the separation of characteristics imparted to the grapes by each lieu-dit strongly based on soil structure. |
| Cellar Notes | Hand harvested and fermented with indigenous yeasts in 95% in stainless steel and 5% in wood. Temperature is controlled through fermentation in steel but not in wood. Malolactic fermentation is completed. |
| Farming | Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist Organic since 2008 |
| Alcohol % | 12.5 |
| Total SO2 | None Added—Very Low—Low—Medium—High |