



Technical Information

Style: Still, White

Varietal(s): 100% Chardonnay

ABV (%): 13

pH: 3.35

Residual Sugar (g/L): 1.7

Total Acidity(g/L): 3.1

Volatile Acidity(g/L): 0.33

Other Information

Dietary:

Suitable for Vegetarian: Yes

Suitable for Vegan: Yes

Allergens: Sulphites

Sustainability:

Organic: Viticulture Only. Certified from 2025 vintage.

Biodynamic: No

Sustainable certification: No

Vineyard & Viticulture Practice

Premier Cru Les Vaillons 2023 comes from a Premier Cru whose name derives from "vallon", meaning small valley. The Domaine's parcel covers 2.95 hectares within the 15-hectare climat. The site is on the right bank, with south and south-west exposure. Soils are very pebbly clay-limestone colluvial deposits over Kimmeridgian subsoil, giving Chardonnay both aromatic complexity and fresh mineral structure. The valley setting contributes to the wine's refined balance and persistent freshness.

Vintage Notes

The 2023 vintage was healthy and well balanced. A mild winter and very dry February were followed by late-March coldness. Cool and mild spells in April delayed budburst until around 18 April, before warmer May weather encouraged rapid flowering in early June. July was cool and stormy, while August brought good ripening conditions through rainfall, sunshine and higher temperatures. Harvest ran from 11 to 20 September in fine weather, with healthy fruit and refined, elegant wines.

Vinification

The grapes were hand-harvested, manually sorted and gently pressed using a pneumatic press. The musts underwent static cold settling for 12 to 24 hours in stainless steel vats before natural alcoholic and malolactic fermentations. The wine was aged for 14 to 16 months in stainless steel, with possible short ageing in French oak where required. This élevage preserves freshness and minerality while adding complexity and body. The wine was racked twice and bottled at the end of autumn.

Tasting Notes

Bright and clear in appearance, with attractive golden tinges. The nose shows remarkable aromatic complexity, with ripe citrus and white flowers. The palate is round and seductive, opening with a lively attack and developing into a refined, mineral- textured profile. Medium-bodied and precise, it combines fruit detail with delicate acidity and freshness. The finish is long, elegant and persistent, with citrus, floral and mineral notes carried clearly through.

Food Pairing

Pair with grilled sea bass, scallops, crab, chicken in a light cream sauce, asparagus, sushi, goat's cheese, seafood risotto or delicate white fish dishes.

Packaging Information

Barcode: 3525131702335

Case Weight (g): 800

Case Dimension (mm): L500 x W305 x H130

Bottle Weight (g): 1300

Bottle Dimension (mm): H300, Dia80

Type of Closure: Natural Cork