

VENDANGES

CHABLIS PREMIER CRU

VAILLONS

APPELLATION CHABLIS PREMIER CRU CONTRÔLÉE

“Les Minots”

Patrick Piuze

Vinifié, élevé et mis en bouteille par Patrick Piuze à Chablis, France  
Product of France

750 ML

ALC. 12.5% BY VOL.

vertical text

**TERROIRS** Vaillons is one of Chablis’ largest *premier cru* vineyards, situated in a valley to the southwest of the town of Chablis. Here, on the left bank of the Serein river, a southeasterly aspect and high-quality Kimmeridgian soils make for an excellent terroir. “Les Minots” is a separate microclimate within Vaillons, generally considered the warmest within the vineyard, yet produces wines that are generous in good acidity.

**FARMING** Patrick only sources wine from the original 12th century Chablis boundaries, which means that all his cuvees hail from the celebrated Kimmeridgian limestone—a unique terroir rich in fossils, prized for creating stony, complex Chardonnays. Each grower has their own method of sustainable farming; neither synthetic herbicides nor fertilizers are used, and regular plowing controls weeds. The common thread is a fundamental respect for the soil, which is essential for Patrick, a longtime student of Chablis’ terroirs. In a land of predominantly mechanized harvests, Patrick and his team set themselves apart in the appellation by harvesting entirely by hand. They tend to pick earlier than most growers in order to impart a nervy and acidic backbone to the finished wine.

**GRAPE VARIETALS** 100 % Chardonnay

**VINE AGE** 35 years old

**AVERAGE YIELD** 54 hectoliters per hectare

**WINEMAKING** Patrick favors long fermentations with native yeasts and ages all of his wines on their lees. Allowing nature to take its time and letting the temperatures rise and fall of their own accord allows the skins to soften and gracefully impart their aromatics and flavors into the finished wine. The grapes are pressed gently by mechanical press. Primary fermentation and *élevage* take place in 100% French oak barrels (neutral oak). Primary fermentation can last up to five months. The wine then goes through 100% malolactic fermentation and ages on the lees for up to eleven months with one racking, before a light bentonite fining, a light filtration with diatomaceous earth, and bottling.

**TASTING NOTES** Piuze’s Vaillons “Les Minots” is always unique from the rest of Chablis’ terroirs. While zesty with citrus notes, bright with notes of Granny Smith apples and laden with a classic wet stone minerality, there is also something soft and lanolin-like on the texture that gives it a richness and intensity all in one.

**ANNUAL PRODUCTION** 2,700 bottles or 225 cases

