



TERROIRS The vineyard is located on the right bank of the Serein River, northeast of the town of Chablis. It is a central climat of the Chablis *Grand Cru* hill, where it enjoys direct southern sun exposure at a steep gradient. The vineyard covers a small valley cut into the slope, rising from the Serein valley below to the forested peak of the hill. Its soil is composed of 100% Kimmeridgian limestone and a little bit of clay whose formation dates back to the 200-million-year old Jurassic period.

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. In this particular vineyard, Patrick and his team harvest late in the afternoon.

GRAPE VARIETALS 100 % Chardonnay

VINE AGE Planted in 1980

AVERAGE YIELD 45 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 Patrick’s Valmur is always an example of textbook Chablis. While abundant in characteristic Chablis notes of citrus, white flowers and crushed seashells, there is also an excellent creaminess that coats the palate seamlessly, culminating into a zesty, energetic finish. Valmur *Grand Cru* wine is considered by many to be one of the best expressions of Chardonnay produced in Chablis: steely, dense and powerful.

ANNUAL PRODUCTION ~690 bottles or 60 cases

