



CHABLIS PREMIER CRU VAILLONS

Burgundy, France

Domaine Begue-Mathiot

www.chablis-begue-mathiot.com

Method & Production

The Chardonnay grapes are harvested from Premier Cru vineyard site Vaillons, on the left bank of the Serein. The vineyard area is roughly 1.5 hectares of South-East facing vines, the average age of which is 50 years old. Direct pressing, settling for 20 hours. Alcoholic and malolactic fermentation in stainless steel tank at 20°C. The wine is aged for 10 months on the fine lees before bottling.

Food Matching

Fish or veal with butter-based or creamy sauces.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
White Wine										
BM0118	Chablis Premier Cru Vaillons	Chardonnay	2018	12.5%	Cork	6X0.75lt	No	No	No	No