



CHABLIS
JEAN COLLET
& FILS

CHABLIS GRAND CRU

« VALMUR »



AGE OF VINES :	45 years on average
GRAPE VARIETY :	100% Chardonnay
PLANTING DENSITY :	6000 stocks per hectare
YIELD :	40 hl per hectare
AGEING :	18 months

Soil type :

On the right bank of the Serein river, the Valmur is situated in the centre of the Grands Crus area. Its identity is made up from the depth of its clay limestone soils over a mark base, named "Kimmeridgian". The ground is heavy and strewn with small fossilized oysters : "Exogyra Virgula". This area has a West exposure and is situated in a deep valley, with high temperatures in the summer.

Wine making process :

Pneumatic Press. Cold settling at 16°C
Spontaneous alcoholic fermentation and ageing in Burgundian oak (pieces) of 228 litres each.
Bottling after 18 months of ageing

Tasting :

Slow to age, our Grand Cru Valmur begins to open up between 5 to 8 years, but could age more, under proper conditions.

Distinguished and aristocratic, our Valmur is marvellous with dishes of the best quality : lobster, scampi and noble fish like turbot.

This Grand Cru could also be accompanied by roasted white meats and goat cheeses.

Organic Certification :

Acquisition of the organic label from the 2018 vintage.
Certification by Bureau Véritas FR-BIO-10.

