

Domaine Jean Dauvissat Père et Fils

Chablis 1er Cru Vaillons

Vinification: After a long pressing and static settling of 12-24 hours, fermentation occurs in the presence of natural yeasts. The wine goes through malolactic fermentation and then rests on the lees for an extended period of time.

Grape varieties Chardonnay

Soil Sedimentary



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www.banvillewine.com

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