

### **Chablis *Les Truffières***

- 100% of wine is vinified in stainless steel and aged for another 10 months in stainless steel
- After being raised in stainless steel for 10 months, wine spends 3 months in *demi-muid* barrels (600 L)
- The wine is neither fined nor filtered
- The Truffières vineyard is located in the commune of Villy, north of the town of Chablis

### **Chablis 1er Cru *Vaillons***

- Fermented in stainless tank
- After racking, wine goes through malolactic fermentation in 1/3 stainless tank, 1/3 neutral barrel (228 L), and 1/3 used *demi-muid* barrel (600 L)

### **Chablis 1er Cru *Butteaux***

- Fermented in stainless tank
- After being raised in stainless steel for 12 months, the wine spends 3 months in 228L barrels before bottling