



# MAISON FERNAND VALLIÈRE

AOP Chablis  
White

DVP

DOMAINES  
ET VINS DE  
PROPRIÉTÉ



## PRESENTATION

The Fernand Vallière brand is a true symbol of winemaking excellence in Burgundy, a region renowned for its exceptional terroirs and world-renowned wines. Founded on the values of tradition, passion and know-how, the brand embodies the art of Burgundian viticulture. Each Fernand Vallière bottle tells the story of a unique terroir, where respect for nature and artisanal methods combine to produce wines of remarkable quality. The vines, carefully cultivated, benefit from a climate and soil conducive to the blossoming of the region's emblematic grape varieties, such as Chardonnay and Pinot Noir.

## VARIETAL

Chardonnay 100%

## LOCATION

The Chablis plots of Maison Fernand Vallière are located in the heart of the Chablis vineyard area in northern Burgundy, near the emblematic communes that line the Serein River. The vines enjoy varied exposures, mainly facing southeast, allowing for slow and even ripening of the grapes. This geographical setting, between gently sloping hills and well-drained valleys, gives Chardonnay the ideal conditions to express vibrant natural freshness, enhanced by the region's continental climate and temperature swings.

Age of vines: 30 years old

## TERROIR

The soils are composed of Kimmeridgian limestone and marl, rich in marine fossils, hallmarks of the Chablis terroir. This unique geological foundation gives the wine its signature saline, mineral tension. The combination of this subsoil and the cool climate results in wines that are pure, precise and built for ageing. Chardonnay here reveals a refined, chiselled character with bright fruit, crisp acidity and a deep mineral core.

## IN THE VINEYARD

The vines are cultivated using sustainable, reasoned viticulture that respects natural balance and soil life. Mechanical soil work, controlled grassing and minimal treatments ensure healthy, balanced grapes. The estate favors quality over quantity, managing yields carefully to ensure concentration and natural harmony in the wines. This approach promotes expression of place and vintage, while preserving biodiversity.

## HARVEST

Harvesting is mechanical and done at optimal ripeness. Grapes are transported quickly to the cellar to preserve freshness, then gently pressed in whole clusters to obtain clear, pure juice. A cold settling helps remove coarse lees before fermentation, ensuring aromatic clarity and finesse. Careful attention to grape integrity at harvest is key to the wine's freshness and balance.

## WINEMAKING

Fermentation takes place in temperature-controlled stainless steel tanks to maintain the freshness and character of Chardonnay. Fermentation is slow and steady, allowing subtle aromas to develop.

## AGEING

Ageing continues for around 8 to 10 months on fine lees, also in stainless steel, with no oak influence, to retain purity and minerality. The result is a clean, precise, and vibrant Chablis, true to its terroir and the house's elegant style.



D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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## **SERVING**

Serve between 11 and 13°C

## **AGEING POTENTIAL**

3 to 5 years

## **TASTING**

On tasting, this Chablis displays a pale yellow hue with bright reflections. The nose opens with notes of ripe lemon, green apple, white flowers and a touch of chalk. The palate is lively and finely textured, with crisp acidity and a clean, saline finish. It is harmonious and precise, with a vibrant energy that makes it a perfect match for both aperitifs and refined dishes. Best enjoyed young for its brightness, it also has short to mid-term ageing potential.

## **VISUAL APPEARANCE**

Pale yellow with green reflections, bright and clear

## **AT NOSE**

Lemon, green apple, white flowers, mineral hints

## **ON THE PALATE**

Fresh, lively, balanced, long mineral finish

## **FOOD PAIRINGS**

Chablis Maison Fernand Vallière pairs beautifully with a wide range of dishes thanks to its freshness and mineral profile. It's ideal with seafood such as oysters and shrimp, as well as grilled or lightly sauced fish like salmon or cod. It also complements light salads and creamy cheeses such as Brie or Camembert, enhancing the wine's subtle aromas and vibrant character.

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