



MAISON FERNAND VALLIÈRE

AOP Petit 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 Petit Chablis parcels of Maison Fernand Vallière are located on the higher slopes of the Chablis vineyard area, mostly on limestone plateaus overlooking the Serein Valley. These slightly elevated zones enjoy generous sunshine and cool breezes that help preserve the grapes' natural acidity. Their position on the outer edges of the historic Chablis heartland gives a more vibrant and airy expression of Chardonnay, ideal for young and fresh wines.

Age of vines: 30 years old

TERROIR

The soils are mainly composed of limestone with scattered pebbles and lighter marls, typical of the Portlandian layer. Unlike the deeper Kimmeridgian clays of central Chablis, this terroir gives wines that are lighter, with a crisp, refreshing character. The result is a Petit Chablis with bright acidity, juicy fruit and a subtle minerality that makes it particularly appealing in its youth.

IN THE VINEYARD

The vines are farmed using sustainable viticulture, with careful monitoring of ripeness, soil health and biodiversity. Mechanical tilling and controlled natural grassing are used to maintain soil vitality. Treatments are kept to a minimum and only applied when necessary, ensuring grapes of high quality and character. This balanced approach allows the wines to reflect their terroir with clarity and freshness.

HARVEST

Harvesting takes place at full ripeness, often by machine but with great attention to grape quality. The fruit is quickly and gently pressed in whole bunches to preserve freshness and avoid oxidation. The must is cold-settled before fermentation to ensure clarity and precision. This method ensures a clean, fruit-driven wine that fully represents the lively style of Petit Chablis.

WINEMAKING

Fermentation is carried out in temperature-controlled stainless steel tanks to preserve the primary aromas of Chardonnay. The process is slow and gentle, promoting balance and finesse.

AGEING

Ageing is done on fine lees for around 6 to 8 months, without oak, to retain freshness and energy. The result is a crisp, focused Petit Chablis with a clean mineral edge and bright citrus profile.

SERVING

Serve between 11 and 13°C

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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AGEING POTENTIAL

3 to 5 years

TASTING

Pale gold color with silver highlights, clear and brilliant. The nose is expressive with notes of fresh and ripe white fruits, evolving toward a mineral palette. On the palate, the wine is generous, smooth, and fresh with good length and a crisp, mineral-driven finish.

VISUAL APPEARANCE

Pale gold, silver reflections, bright and clear

AT NOSE

Fresh white fruits, ripe pear, subtle mineral hints

ON THE PALATE

Supple and lively, with a long mineral finish and vibrant acidity

FOOD PAIRINGS

This wine pairs wonderfully with a citrus-marinated shrimp salad, salmon sashimi or a fresh herb risotto. For cheese pairings, try it with fresh goat cheese or salted fromage blanc with olive oil. On the sweet side, it complements a lemon meringue tart or a mint-infused pineapple carpaccio. Its freshness and minerality make it the perfect companion for light, zesty or seafood-based cuisine.

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