CUZZIOLGRANDIVINI

Domaine Jean Dauvissat

France - Bourgogne Chablis - Milly-Chablis



DOMAINE JEAN DAUVISSAT
PÈRE ET FILS

CHABLIS 1ER CRU VAILLON "CHâTAIN"

100% Chablis

Production area: three plots of Vaillons, located in 'Chatain'
Terrain: riva del fiume, relativamente superficiale e pietroso, rocce sedimentarie e conchiglie, esposto a sud-ovest
Harvest: manual
Vinification: long pressing and static decanting for 12 to 24 hours, fermentation takes place at 20 °C with natural yeasts
Refinement: long maturation on the lees



Ownership/Founders Jean Dauvissat
Start of Activity 1950
Vitiviniculture Certified Organic, Biodynamic since 2018
Hectares 25
Bottles produced 70.000

The Domaine Jean Dauvissat covers 25 hectares divided into around sixty parcels across seven communes, capturing the richness of the Chablis mosaic and the differences between the two banks of the Serein. The estate produces wines ranging from Petit Chablis to Chablis Premier Cru, with parcels in Côte de Léchet, Montmains, Vaillon, Fourchaume and Homme Mort, each capable of expressing a unique nuance of the territory. The family philosophy is clear: to let the terroir express itself, protecting it with organic practices, certified in 2022, and biodynamic practices, introduced in 2018. Interventions in the vineyard are only carried out to accompany the plant towards its natural balance, respecting the cycles of nature. Each bottle is the result of years of care and careful waiting, to convey the history, identity and depth of the place intact to those who taste it, with extraordinary results.