



La Chablisienne
CHABLIS - FRANCE

SINCE 1923 AT CHABLIS IN BURGUNDY, THE METICULOUS CARE OF THE VINE-GROWERS WORKING TOGETHER UNDER THE BANNER OF LA CHABLISIENNE HAS GIVEN BIRTH TO WINES WHOSE MAGNIFICENCE IS AMPLIFIED BY THE PASSAGE OF TIME.

CHABLIS 1^{ER} CRU BEAUROY Vintage 2016

"Fleshy and Round"

APPELLATION: Chablis Premier Cru

GRAPE VARIETY: Chardonnay 100%

SOIL AND SUBSOIL: Upper and Middle Kimmeridgian. Alternating limestone and marl with fossilised *Exogyra virgula*.

PLANTING DENSITY: 5,500 to 6,500 vines /ha.

SITUATION AND EXPOSURE: On the left side of the river "Le Serein", villages of Beines, Poinchy and Chablis. Exposure South-East.

AVERAGE AGE OF VINES: 25 years.

VINIFICATION: Cold settling before fermentation. Both yeast and malolactic fermentations in stainless steel tanks and barrels.

MATURING: 12 months on fine lees, in tanks and barrels.

VINTAGE 2016 TASTING NOTES FROM 28/11/2018
-REF.A

A limpid and brilliant wine, pale-gold in colour.

On first opening, a slight mineral reduction is present, with delicate notes of spice and white fruits.

On aeration, the intensity increases.

Good aromatic persistence.

Full and rich on the palate balanced by a light minerality.
Beautiful open finish.

A fine 1^{er} Cru Chablis of this vintage.

