



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 2017

"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 2017 TASTING NOTE FROM 08/10/2019
-REF.A

Pale gold in colour, a limpid and brilliant wine.

Opens with a beautiful complex palette of fresh fruits accompanied by floral / vegetal touches and a slight mineral reduction.

On aeration, a note of fresh almond completes the presentation.

Persistent.
Beautifully mouth-wateringly mineral with slightly vanilla white fruits.
Elegant finish.

Pleasantly expressive Chablis 1er Cru.

