



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 GRAND CRU BLANCHOT Vintage 2015

"The enchanting"

APPELLATION: Chablis Grand Cru

GRAPE VARIETY: Chardonnay 100%

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

DENSITY: 5,500 to 6,500 plants /ha.

SITUATION AND EXPOSURE: In the village of Chablis, on the right bank of the Serein, to the left of the Chablis Grand Cru vineyards of Les Clos. Exposure South-East.

AVERAGE AGE OF VINES: 30 years.

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

MATURING : 20 months on fine lees, in tanks and barrels.

TASTING NOTES OF VINTAGE 2015 ON 01/10/2018
-REF.A

Pale gold in colour with silvery highlights, a limpid and brilliant wine.

Beautifully deep and complex on the nose, sweet spices and subtle vanilla oak.

On aeration, becomes more "explosive". Good persistence.

Beautifully full "3 dimensional" body on the palate.

Rich and open finish.

True to the style of Chablis Grand Cru Blanchot.

