



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 2017

### "Enchanting"

APPELLATION: Chablis Grand Cru

GRAPE VARIETY: 100% Chardonnay

SOIL AND SUBSOIL: Kimmeridgian, clay-limestone.

DENSITY: 5,500 to 8,000 vines/ha.

SITUATION AND EXPOSURE: On the right bank of the Serein in the commune of Chablis, to the left of the Chablis Grand Cru Les Clos. South-east exposure.

AVERAGE AGE OF VINES: 30 years.

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

MATURING: 14 months on fine lees, in tanks and barrels.

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VINTAGE 2017 TASTING NOTE FROM 25/11/2019  
-REF.A

Pale gold in colour, a limpid and brilliant wine.

Initially still discreet on the nose with a gentle floral touch.

Aeration becomes finely mineral with a floral touch and vanilla.

Persistent.

Nice volume in the mouth, full and rich but still a little in its chrysalis.

Finish still to come.

Characterful and worth waiting for.

