



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 2018

"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.

VINTAGE 2018 TASTING NOTE FROM 27/08/2020
-REF.A

Pale gold in colour, a limpid and brilliant wine.

Initially discreet on opening with a delicate touch of freshness and oak.

On aeration the palette becomes more intense, complemented by a floral, mineral note.

Long-lasting.

Full and rich in the mouth with finely developed volume.

Finish like a peacock's tale.

Requires patience to reach its full potential.

