



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 DAME NATURE Vintage 2013

"Depth and Mineral edge"

APPELLATION: Chablis

GRAPE VARIETY : Chardonnay 100%

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

DENSITY: 5,500 to 7,500 plants/ha

AVERAGE AGE OF VINES: 20 years.

VINIFICATION: Cold settling before fermentation. Alcoholic and malolactic fermentations in tanks.

MATURING: 9 months on fine lees, in tanks and oak tanks.

NOTE TASTING OF VINTAGE 2013 FROM 06/11/2014
- RÉF.A

Pale golden colouring.

The bouquet is somewhat discreet but gives hints of citrus and lime tree.

In the mouth it is also closed but seems to have good balance between richness and freshness.

This wine is quite spirited and interesting due to its youth, it also has good length on the palate.

Following a little aeration this Chablis shows itself to be more flattering.

Despite being a little young, it will pair beautifully with fish -either grilled or in sauce – and with white meats.

This wine has organic certification (ECOCERT); both the vineyard cultivation and the vinification respect organic winemaking standards.

