



*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 DAME NATURE

Vintage 2014

"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.

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NOTE TASTING OF VINTAGE 2014 FROM 24/05/2016  
- RÉF.A

Pale-yellow color, the wine is crystal clear and brilliant.

First, a hint of minerality and spicy notes offer complexity to this wine.

After airing, it becomes more floral and vegetal.

Good length.

Obviously mineral, « like diving into the soil », with nice and fresh volume.

Finals notes are fresh and vigorous.

Great long lasting.

Really nice Chablis « village ».

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

