



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 2017

"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*.

PLANTING DENSITY: 5,500 to 7,500 vines/ha

AVERAGE AGE OF VINES: 20 years.

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

MATURING: 9 months on the fine lees in tanks and barrels.

VINTAGE 2017 TASTING NOTES FROM 28/11/2018
- REF.A

A limpid and brilliant wine, pale-gold in colour.

On first opening, we find the scent of white orchard fruits with a light mineral touch.

On aeration, a fine mineral reduction is evident.

Good aromatic persistence.

Full and fresh in the mouth with an finely elegant balance of acidity and minerality.

Lingering lively white-fruit finish.

Plenty of character and youth in this fine example of an organic Chablis. This wine has organic certification (ECOCERT); both the vineyard cultivation and the vinification respect organic winemaking standards.

