



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 2018

"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 2018 TASTING NOTES FROM 14/10/2019
- REF.A

Very pale gold in colour, a limpid and brilliant wine.

On opening we find aromas of white flowers and white orchard fruits.

On aeration a mineral touch brings a more complex note.

Persistent.

Beautifully structured and focussed in the mouth with impressive minerality.

Long, intense finish.

Truly representative of the Kimmeridgian soil.

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

