



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 LA PIERRELÉE Vintage 2015

"Expressive and Fine"

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 6,500 plants /ha.

SITUATION AND EXPOSURE : In the villages of Beines, Béro, Chablis, La Chapelle Vaupelteigne, Chemilly sur Serein, Chichée, Collan, Courgis, Fleys, Fontenay, Lignorelles, Ligny le Château, Maligny, Poilly, Préhy, Saint Cyr les Colons, Viviers and Villy. Various exposures.

AVERAGE AGE OF VINES: 20 years.

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

MATURING: 6 months on fine lees, in tanks.

NOTE TASTING OF VINTAGE 2015 FROM 03/03/2017
- REF.A

BARREL SAMPLE

Pale yellow colouring, limpid and brilliant wine.

The bouquet opens on fruit and white flowers, becoming more pure with a mineral touch on aeration.

Good aromatic persistence.

Initially ample and fresh in the mouth with nice, precise fruit definition in a perceptible mineral framework.

Very good length.

Very attractive Chablis, remarkably well-defined.

