



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 LA PIERRELÉE Vintage 2017

"Expressive and Delicate"

APPELLATION: Chablis

GRAPE VARIETY: Chardonnay 100%

SOIL AND SUBSOIL: Kimmeridgian, clay-limestone

PLANTING DENSITY: 5,500 to 6,500 vines /ha.

SITUATION AND ASPECT: All communes of the appellation. Multiple situations and aspects.

AVERAGE AGE OF VINES: 20 years.

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

MATURING: Approximately 12 months on fine lees in tanks and barrels.

VINTAGE 2017 TASTING NOTE FROM 08/10/2019
- REF.A

Pale gold in colour, a limpid and brilliant wine.

Opens with lightly spiced, white orchard fruits with a fresh mineral touch.

On aeration, a subtle, mineral note appears.

Good persistence.

Fresh and full in the mouth with a delicate mineral tension.

Long mineral finish.

A beautiful Chablis with great character.

