



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 SEREINE Vintage 2014

"Dense and Aromatic"

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, Béru, 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 2014 FROM 05/10/2016
- REF.A

Pale golden colouring, limpid and brilliant wine.

The bouquet opens with aromas of fresh, slightly vanilla scented white-fleshed fruit.

On aeration, an elegant mineral note completes the aromatic palette.

Good olfactory persistence.

Well-structured in the mouth, which is both complex and refreshing thanks to clear-cut fruit and fine acidity.

Good length on the palate.

A handsome Chablis and full of character.

