



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 LE FINAGE

Vintage 2015

"Fruity and Ethereal"



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 Châtel, 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: On fine lees, in tanks.

NOTE TASTING OF VINTAGE 2015 FROM 26/01/2017
- REF.A

Pale golden-yellow colour. Limpid and brilliant wine.

A well-developed and mature bouquet reveals white and yellow-fleshed fruits. A very distinguished mineral note becomes more noticeable on aeration.

Good aromatic length.

Very pleasant volume in the mouth accompanied by freshness and crisp, well-defined fruitiness. The ripeness detected in the nose returns elegantly in the mouth.

Good persistence in the finish.

A very good "Village" wine from 2015.