



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 LE FINAGE

Vintage 2016

"Fruity and Ethereal"

APPELLATION: Chablis

GRAPE VARIETY: Chardonnay 100%

SOIL AND SUBSOIL: Kimmeridgian, clay-limestone

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

SITUATION AND EXPOSURE: 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 6 months on fine lees, in stainless steel tanks.

VINTAGE 2016 TASTING NOTE FROM 10/12/2019
- REF.A

Pale gold in colour, a limpid and brilliant wine.

Initially we have aromas of delicately candied citrus, very sweet spices and a floral touch.

When aerated, a mineral freshness completes the presentation.

Persistent.

Fresh and elegant on the palate with beautifully fleshy citrus and light acidity on a mineral framework.

Clear finish.

