



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 LES VÉNÉRABLES Vintage 2015

"Intense and Mineral"

APPELLATION: Chablis

GRAPE VARIETY: Chardonnay 100%

SOIL AND SUBSOIL: Upper and Middle Kimmeridgian. Alternating limestone and marl with fossilised *Exogyra virgula*.

PLANTING DENSITY: 5,500 to 6,500 vines /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: 35 years.

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

MATURING: 14 months on fine lees, in tanks and barrels.

VINTAGE 2015 TASTING NOTES FROM 28/11/2018
-REF A

Yellow and white gold in colour, a limpid and brilliant wine. Initially restrained on the nose. On aeration, the density and fine minerality gently reveal themselves. Great persistence.

Magisterial on the palate, concentrated and acidic, rich and full-bodied with elegant notes of almond.

Fine youthful finish.

