



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 1^{ER} CRU CÔTE DE LÉCHET Vintage 2017

"Sunny and Ethereal"

APPELLATION: Chablis Premier Cru

GRAPE VARIETY: 100% Chardonnay

SOIL AND SUBSOIL: Kimmeridgian, clay-limestone.

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

SITUATION AND EXPOSURE: From the left bank of the Serein, in the commune of Chablis. South-west exposure.

AVERAGE AGE OF VINES: 25 years.

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

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

VINTAGE 2017 TASTING NOTE FROM 11/12/2019
-REF.A

Very pale gold in colour, a limpid and brilliant wine.

Beautifully complex on opening with a floral and fruity note complemented by sweet spices.

Aeration reveals a delicate mineral touch.

Persistent.

Fresh, bright and sculpted on the palate on a fine mineral framework.

Mouth-watering finish.

Remarkable terroir on the left bank of the Serein.

