



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 GRANDE CUVÉE

Vintage 2016

"Rich and Lively"

APPELLATION: Chablis Premier Cru

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: On the right and left banks of the Serein, on the Chablis Premier Cru terroirs of Berdiot, Côte de Vaubarousse, Fourneaux, Vaucoupin, Vosgros, Beauregard and Côte de Jouan. Exposures south-east and South-West.

AVERAGE AGE OF VINES: 25 years.

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

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

TASTING NOTES OF VINTAGE 2016 ON 01/10/2018
- REF.A

Pale gold in colour, a limpid and brilliant wine.

Initially fresh on the nose with very slight spicy notes.

Aeration brings a subtle minerality.

Good persistence.

Very nice texture on the palate with purity, freshness and depth.

Lingering notes of yellow fruits on retro-olfaction.

Long and elegant finish.

An harmonious example that is the embodiment of the appellation 1er Cru.

