



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 GRAND CRU LES CLOS Vintage 2017

"The Secret"

APPELLATION: Chablis Grand Cru

GRAPE VARIETY: 100% Chardonnay

SOIL AND SUBSOIL: Kimmeridgian, clay-limestone.

DENSITY: 5,000 to 8,000 vines/ha.

SITUATION AND EXPOSURE: On the right bank of the Serein in the commune of Chablis, between the Chablis Grand Crus Valmur and Blanchot. South-west exposure.

AVERAGE AGE OF VINES: 30 years.

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

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

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VINTAGE 2017 TASTING NOTE FROM 25/11/2019  
- REF.A

Pale gold in colour, a limpid and brilliant wine.

Initially fresh on the nose with light floral and noble vegetal notes.

When aerated it becomes "spicily" mineral.

Persistent.

Tense on the palate supported by a mineral and acidic framework and balanced by nice fleshy fruit.

Finish yet to come.

A terroir requiring patience.

