



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 LES LYS

Vintage 2016

"Sensual and Harmonious"

APPELLATION: Chablis Premier Cru

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 ASPECT: On the left bank of the Serein. Village of Chablis, close to the Chablis Premier Crus Vaillons. Exposure North-East.

AVERAGE AGE OF VINES: 25 years.

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

MATURING: 15 months on fine lees, in tanks and barrels.

VINTAGE 2016 TASTING NOTES FROM 23/01/2019
-RÉF.A

Pale gold in colour with silvery highlights, a limpid and brilliant wine.

Initially fresh and pure on the nose with discrete floral notes.

On aeration the floral notes become slightly spicy.

Good persistence.

Full on the palate with a beautiful texture of fresh and pure fruit accompanied by a crisp minerality.

Fine bitters and very pleasing density in the finish.

Wine with a very nice aging potential.

