



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 2018

"Sensual and Harmonious"

APPELLATION: Chablis Premier Cru

GRAPE VARIETY: 100% Chardonnay

SOIL AND SUBSOIL: Kimmeridgian, clay-limestone.

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

SITUATION AND ASPECT: In the commune of Chablis adjoining the Chablis 1^{er} Cru Vaillons. North-east 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 2018 TASTING NOTE FROM 24/07/2020
-RÉF.A

Pale gold in colour with silvery highlights,

A limpid and brilliant wine.

Fresh, floral and fruity on the nose with a touch of vanilla.

On aeration a delicate mineral note completes the aromatic palette.
Good persistence.

Fresh and full on the palate with beautiful fleshy white fruit.

The balance between richness and fine acidity is remarkable.
Mineral and long "serious" finish.

A fine, energetic display of this Chablisian terroir.

