



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.

PETIT CHABLIS PAS SI PETIT Vintage 2016

"Crisp and Mouthwatering"

APPELLATION: Petit Chablis

GRAPE VARIETY: Chardonnay 100%

SOIL AND SUBSOIL: Portlandian limestone.

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

SITUATION AND ASPECT : Villages of Beines, Béru, Chablis, La Chapelle Vaupelteigne, Chemilly sur Serein, Chichée, Collan, Courgis, Fleys, Fontenay, Lignorelles, Ligny le Châtel, Maligny, Poilly, Préhy, Saint Cyr les Colons, Viviers and Villy.

Various exposures.

AVERAGE AGE OF VINES: 15 years

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

MATURING: 6 months on fine lees, in tanks.

VINTAGE 2016 TASTING NOTES FROM 18/01/2018
- REF.A

Limpid and brilliant wine with pale golden colour.

The fresh, well-developed bouquet opens with aromas of white-fleshed fruit and a hint of white flowers. Aeration allows a fresh, lively mineral note to emerge.

Good aromatic tenacity.

Nice balance in the mouth between white-fleshed fruit and good mineral acidity.

Lingers well on the palate.

The limestone soil is handsomely embodied in this Petit Chablis appellation.

