



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.

CHABLIS 1^{ER} CRU VAILLONS Vintage 2017

"Crisp and Mouthwatering"

APPELLATION: Chablis Premier Cru

GRAPE VARIETY: Chardonnay 100%

SOIL AND SUBSOIL: Kimmeridgian, clay-limestone.

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

SITUATION AND ASPECT: On the left bank of the Serein in the commune of Chablis. South-east exposure.

AVERAGE AGE OF VINES: 25 years.

VINIFICATION: Cold settling before fermentation. Alcoholic and malolactic fermentation in stainless steel tanks.

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

VINTAGE 2017 TASTING NOTE FROM 26/11/2019
-REF.A

Pale gold in colour with some silver highlights, a limpid brilliant wine.

Complex on opening, combining white orchard fruits, white flowers, minerality and sweet spices.

Beautifully mineral presentation on aeration.

Persistent.

Tasty and fruity in the mouth with good acidic mineral tension.

Mouth-watering finish.

Exquisite presentation of the Vaillons area.

