



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 LES VÉNÉRABLES

Vintage 2016

"Intense and Mineral"

APPELLATION: Chablis

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 EXPOSURE: In the 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: 35 years.

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

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

VINTAGE 2016 TASTING NOTES OF 23/01/2019
-REF A

Pale gold in colour, a limpid and brilliant wine.

On opening, complex with ripe citrus, mineral freshness and sweet spices.

On aeration the palette becomes more intense with a slight mineral note.

Persistent.

Beautifully dense in the mouth, full and fresh with notes of citrus with fine mineral tension.

Long and complex finish.

Remarkable appellation Village of the 2016 vintage.

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