



CHABLIS 1^{ER} CRU

CÔTE DE LÉCHET

Sunny and Ethereal

VINTAGE 2018

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 EXPOSURE: From 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. 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 1/03/2020

-REF.A

A subtle blend of pale yellow and white gold in colour, a limpid and brilliant wine.

Initially complex on the nose with floral and delicately-spiced white-fruit notes complemented by a touch of vanilla.

Flourishes on aeration with an elegant "limestone" mineral note.

Persistent.

Fresh and elegant, the development is deliciously mineral and saline.

The finish is long, complex and mineral.

A remarkable and perfectly presented terroir.