



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 BEAUROY Vintage 2018

“Full and Rounded”

APPELLATION: Chablis Premier Cru

GRAPE VARIETY: Chardonnay 100%

SOIL AND SUBSOIL: Kimmeridgian, clay-limestone

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

SITUATION AND EXPOSURE: On the left bank of the Serein in the communes of Chablis and Beine. 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 02/09/2020
-REF.A

Pale gold in colour, a limpid and brilliant wine.

Open on the nose with notes of white and dried fruits.

On aeration a fine mineral note completes the palette.

Long-lasting.

Fresh in the mouth with fleshy white fruits and gentle vanilla.

Fresh and dynamic finish.

A fine, seductive Chablis 1^{er} Cru.