



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 2017

"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 2017 TASTING NOTE FROM 08/10/2019
-REF A

Pale gold in colour with silvery highlights, a limpid and brilliant wine.

Slightly restrained on opening with notes of very slightly spicy white fruits.

On aeration, a fine lightly-grilled mineral intensity is accompanied by a floral note.

Persistent.

Full-bodied, fresh and pure in the mouth with an elegant mineral definition.

Great potential for the future.

Long finish.

A fine example of a Chablis.

