



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 GRANDE CUVÉE

Vintage 2018

"Rich and Lively"

APPELLATION: Chablis Premier Cru

GRAPE VARIETY: 100% Chardonnay

SOIL AND SUBSOIL: Kimmeridgian, clay-limestone.

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

SITUATION AND EXPOSURE: Remarkable blend of Chablis 1er Crus from the right and left banks of the Serein. South and south-west 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 and fresh on the nose with a palette of delicately spiced white fruits.

On aeration a fine mineral note appears.

Long-lasting.

Fresh and elegant in the mouth with fine mineral tension balanced by a lovely « oakiness »

Delicious finish.

A perfect wine with which to begin your exploration of the world of Chablis 1^{er} Cru.

