



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 GRAND CRU LES PREUSES

Vintage 2018

"Profound"

APPELLATION: Chablis Grand Cru

GRAPE VARIETY: 100% Chardonnay

SOIL AND SUBSOIL: Kimmeridgian, clay-limestone.

DENSITY: 5,500 to 8,000 vines/ha.

SITUATION AND EXPOSURE: In the commune of Chablis above the Chablis Grand Cru Bougros. South-east and south-west exposure.

AVERAGE AGE OF VINES: 30 years.

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

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

VINTAGE 2018 TASTING NOTE FROM 27/08/2020
- REF.A

Pale gold in colour, a limpid and brilliant wine.

Initially discreet on opening with a subtle, floral palette accompanied by fresh fruit and mineral touches.

Long-lasting.

Fresh and immediate in the mouth with a palette of lightly vanilla white fruits.

Mouthwatering finish still to come.

A Chablis Grand Cru worth waiting for.

