



CHABLIS LA SEREINE 2021

Established in 1923, today La Chablisienne spans 270 winegrowing families and 1,200 hectares of superior vineyard holdings and is known for producing some of the top wines in Chablis. La Chablisienne farms a diverse array of vineyards, so the wines truly represent the essence of these terroirs.

La Sereine is a single-terroir expression for AOC Chablis. It is named for the river Serein as the vineyards at the bottom of the hills where this wine is sourced are closer to the river; the name means serene.

VINTAGE NOTES

The 2021 vintage can be characterized as a heroic effort for a historically low yield (less than 70% of normal). Mild winter weather led to early budding, which resulted in disastrous losses in April due to extreme frosts. Vines recovered in the summer, but wet weather increased mildew pressure and winegrowers put tremendous attention on maintaining healthy berries and meticulous sorting at harvest. The vintage ultimately delivered small quantities of elegant, aromatic wines with classic tension owing to the cooler season.

TECHNICAL DETAILS

Appellation: Chablis AOC

Composition: 100% Chardonnay

Vineyards: representing a selection of the AOC near the river

Soil: Kimmeridgian, with alternating marls and marl limestone along with deposits of fossilized oyster shells that give characteristic minerality

Vine Age: 30 years average, with some over 50 years old

Vinification: Primary and malolactic fermentations in stainless steel tanks

Maturation: 12 months on fine lees, majority in tank, about 15% in neutral oak

Alcohol: 12.5%

Pack: 6/750ML

TASTING NOTES

Aromas of citrus, brioche and vanilla precede a balanced palate brimming with exotic fruits. A versatile, gastronomic wine to enjoy with seafood, poultry, salads, oysters and spicy cuisine.

