



CHABLIS LA SEREINE 2023

Established in 1923 with the goals of driving quality and innovation in the region, as well as bolstering the influence of its growers, today La Chablisienne spans over 200 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 across the four appellations – Grand Cru, 1er Cru, Chablis and Petit Chablis – so the wines truly represent the essence of each unique location.

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

2023 featured a later bud break than prior years, which lessened spring frost impact. May and June provided ideal bunch development, but a rainy July required vigilance to manage potential diseases. September's brief heat wave led to a harvest with optimal ripeness, concentrated flavors while maintaining high acidity. The resulting wines balance expressive fruit with freshness and pure mineral character.

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

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: 12/750ML

TASTING NOTES

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

