



CHABLIS LE FINAGE 2024

Established in 1923, 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.

Finage comes from a French term that means “to represent the whole region.” This wine expertly blends fruit from the varied vineyards of La Chablisienne’s winegrowing families to paint a nuanced and classic picture of the historic AOC.

VINTAGE NOTES

Estell Roy, winemaker: “2024 was a tough year for Chablis with multiple severe weather events including frost in late April, devastating hailstorms in early May and persistent rain through the summer; up to 80% loss in some plots. We can consider 2024 vintage already like a classic vintage from the 80’s with a late harvest, which will produce very crispy, dynamic, mineral wines but with a very small crop.”

TECHNICAL DETAILS

Appellation: Chablis AOC

Composition: 100% Chardonnay

Vineyards: representing the entire AOC

Soil: Kimmeridgian, which gives characteristic minerality

Vine Age: 20 years average

Vinification: Primary and malolactic fermentations in stainless steel tanks

Maturation: 6 months on fine lees in tank

Alcohol: 12.5%

Pack: 12/750ML

TASTING NOTES

Opens with fruity aromas of pear with herbal and lemon hints. The palate is fresh with balanced acidity and a sense of energy. Enjoy this wine on its own or with seafood, charcuterie, curries, oysters and sushi.

