



CHABLIS LE FINAGE 2025

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

Estelle Roy, winemaker: “Winter was calm aside from a few frosts, and budburst came early in April. Two heat waves in late June and mid-August concentrated the berries, yielding smaller fruit with thicker skins and greater aromatic intensity and structure. Harvest started earlier in August but extended due to early September rain. This wines are vibrant and balanced, with aging potential.”

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.

