



La Chablisienne
CHABLIS - FRANCE



CHABLIS

LE FINAGE

Fruity and Ethereal

VINTAGE 2020

APPELLATION: Chablis

GRAPE VARIETY: Chardonnay 100%

SOIL AND SUBSOIL: Kimmeridgian, clay-limestone

PLANTING DENSITY: 5,500 to 6,500 vines/ha.

SITUATION AND EXPOSURE: All communes of the appellation. Multiple situations and aspects.

AVERAGE AGE OF VINES: 20 years.

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

MATURING: Approximately 6 months on fine lees, in stainless steel tanks.

VINTAGE 2020 TASTING NOTE FROM 20/05/2021

- REF.A

Pale gold in colour, brilliant.

At first, fairly discreet on the nose revealing notes of sweet spices (vanilla). After opening, more fruity aromas appear (pear juice) with slight vegetal and lemon hints.

The palate is fresh with well balanced acidity. The whole is simple and rich with great energy.

Pairings: aperitif with a platter of fine charcuterie.

www.chablisienne.com

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