



La Chablisienne

CHABLIS - FRANCE



CHABLIS 1^{ER} CRU

GRANDE CUVÉE

Rich and Lively

VINTAGE 2020

APPELLATION: Chablis Premier Cru

GRAPE VARIETY: Chardonnay 100%

SOIL AND SUBSOIL: Kimmeridgian, clay-limestone.

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

SITUATION AND EXPOSURE: Remarkable blend of Chablis 1^{er} Crus from the right and left banks of the Serein. South east and south-west exposure.

AVERAGE AGE OF VINES: 25 years.

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

MATURING: Approximately 12 months on fine lees, in tanks and barrels.

VINTAGE 2020 TASTING NOTE FROM 16/12/2021 - REF.A

Pale gold in colour with light silver reflections, a limpid and brilliant wine.

Expressive and concentrated on the nose with aromas of fruit (peach, pineapple). Some toasted notes appear after oxygenation. The attack is lively on the palate with plenty of energy. Lemon and citrus notes bring freshness and tension. Woody aromas (vanilla, dried fruits) appear later and give the wine a fine density and length in the mouth.

A juicy, gourmet wine which is highly promising for the quality of other Chablis Premier Crus.

Food and wine pairing: aperitif, Milanese risotto, Chablis ham, cheese platter.

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