



# La Chablisienne

CHABLIS - FRANCE



## CHABLIS

LA SEREINE

*Full-bodied and Aromatic*

### VINTAGE 2019

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: 30 years.

VINIFICATION: Cold settling before fermentation. Alcoholic and malolactic fermentation in stainless steel tanks.

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

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VINTAGE 2019 TASTING NOTE FROM 20/05/2021

- REF.A

Pale yellow in colour, brilliant.

Expressive on the nose with a nice concentration of aromas: the first is woody with brioche and vanilla notes, then citrus aromas appear.

Well balanced in the mouth, fruity notes (exotic fruits) bring a fullness. The whole is elegant and lively.

Food and wine pairing: Aperitif (tapas, fine charcuterie), asparagus risotto.

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[www.chablisienne.com](http://www.chablisienne.com)

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