



CHABLIS LES CLOS GRAND CRU 2022

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.

Grand Cru Les Clos, considered a benchmark of Chablis Grand Cru, is believed to be the first vineyard planted on this hillside in 1267. The name is a reference to the stone walls that once surrounded the best vines. The ideal sun exposure, soil and steep slope provide superb ripening conditions and the resulting wines are known for their power, texture, ageability and intense minerality, as well as the characteristic racy acidity of Chablis.

VINTAGE NOTES

2022 started with early spring frost as in 2021 but was warmer and drier throughout the rest of the season which kept disease pressure down and yields close to normal. The resulting wines are generous with excellent balance.

TECHNICAL DETAILS

Appellation: Chablis Grand Cru AOC

Composition: 100% Chardonnay

Vineyards: Right bank of Serein between Grand Crus Valmur and Blanchots; southwest exposure; 133-170 meters

Soil: Deep white clay atop Kimmeridgian, with alternating marls and marl limestone along with deposits of fossilized oyster shells

Vine Age: 30 years average

Vinification: Primary and malolactic fermentations in stainless steel tanks

Maturation: 16 months on fine lees in 70% stainless-steel tanks and 30% in 228L oak barrels (up to 50% new oak)

Alcohol: 12.5%

Pack: 6/750ML

TASTING NOTES

Aromas of pear and acacia precede a full and mouth-watering palate with intensity and length. Enjoy with oysters, sushi, vegetable soup, smoked trout, pork tenderloin, roast chicken and various cheeses.

