



## CHABLIS LA PIERRELÉE 2023

Established in 1923 with the goals of driving quality and innovation in the region, as well as bolstering the influence of its growers, 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.

La Pierrelée is a single-terroir expression for AOC Chablis. Pierre translates to rock or stone. The name Pierrelée is a reference to the rocky topsoils at the summits of hills in the region, which is where the grapes for this wine are sourced.

### VINTAGE NOTES

2023 featured a later bud break than prior years, which lessened spring frost impact. May and June provided ideal bunch development, but a rainy July required vigilance to manage potential diseases. September's brief heat wave led to a harvest with optimal ripeness, concentrated flavors while maintaining high acidity. The resulting wines balance expressive fruit with freshness and pure mineral character.

### TECHNICAL DETAILS

Appellation: Chablis AOC

Composition: 100% Chardonnay

Vineyards: Representing parcels in the AOC towards the tops of the hills

Soil: Kimmeridgian, with alternating marls and marl limestone along with deposits of fossilized oyster shells that give characteristic minerality

Vine Age: 20 years average

Vinification: Primary and malolactic fermentations in stainless steel tanks

Maturation: 12 months on fine lees, over 90% in tank

Alcohol: 12.5%

Pack: 12/750ML

### TASTING NOTES

Aromas of flint lead, followed by lemon and jasmine notes; the palate delivers roundness and balance while the mineral character provides length on the finish. Enjoy with oysters, sushi, tempura, seafood and vegetable dishes.

