



La Chablisienne
CHABLIS - FRANCE



BOURGOGNE ALIGOTÉ

GRAPE VARIETY: Aligoté

SOIL AND SUBSOIL: Chalky Clay.

DENSITY : 5,000 to 8,000 plants /ha.

SITUATION AND EXPOSURE: From the Communes of Saint Cyr les Colons, Dannemoine, Saint-Bris and Chitry.

AVERAGE AGE OF VINES: 30 years

VINIFICATION: Cold static clarification before fermentation. Alcoholic and malolactic fermentations in vats (100%).

MATURING : 6 months

TASTING NOTE

Pale yellow colouring. Limpid and brilliant wine.

Developed bouquet of honey and white flowers.

Rich in the mouth with a touch of freshness and a citrus finish.

Good length on the palate.

RECOMMENDATION : Perfect to drink with seafood, appetizers and fish dishes. Drink slightly chilled.

www.chablisienne.com

ENJOY RESPONSIBLY