



# La Chablisienne

CHABLIS - FRANCE



## BOURGOGNE CHARDONNAY

**GRAPE VARIETY:** Chardonnay

**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, Chitry, Tonnerre and Serrigny.

**AVERAGE AGE OF VINES:** 30 years

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

**MATURING :** 6 months

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### TASTING NOTE

Pale yellow colouring with green glints.

Developed bouquet of white-fleshed fruit and flowers.

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

Good length in the mouth.

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

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

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