



La Chablisienne

CHABLIS - FRANCE



SAINT-BRIS

GRAPE VARIETY: 100% Sauvignon

SOIL AND SUBSOIL: Portlandian limestone. Middle and Upper Kimmeridgian.

DENSITY : 7,000 plants/ha.

SITUATION AND EXPOSURE: From the commune of Saint-Bris. Various aspects.

AVERAGE AGE OF VINES: 15 years

VINIFICATION: Cold static clarification before alcoholic fermentation in vats (100%). Malolactic fermentation is not done.

MATURING : 4 months on the fine lees, in vats (100%).

TASTING NOTE

Light coloured and brilliant wine. The bouquet is a mass of white flowers, citrus and the plant nuances of blackcurrant buds.

The first impression of lightness and freshness is confirmed on tasting with lots of lingering lemony notes.

The vivacious, drinkable character of this wine makes it perfect for aperitifs and summer sipping.

RECOMMENDATION : To try as soon as possible.