



La Chablisienne
CHABLIS - FRANCE



CHABLIS 1^{ER} CRU

CÔTE DE LÉCHET

Sunny and Ethereal

VINTAGE 2020

APPELLATION: Chablis Premier Cru

GRAPE VARIETY: Chardonnay 100%

SOIL AND SUBSOIL: Kimmeridgian, clay-limestone.

PLANTING DENSITY: 5,500 to 6,500 vines/ha.

SITUATION AND EXPOSURE: From the left bank of the Serein, in the commune of Chablis. South-east exposure.

AVERAGE AGE OF VINES: 25 years.

VINIFICATION: Cold settling before fermentation. Both yeast and malolactic fermentations in tanks and barrels.

MATURING: Approximately 12 months on fine lees, in tanks and barrels.

VINTAGE 2020 TASTING NOTE FROM 02/03/2022

-REF.A

Pale gold in colour, limpid and brilliant.

Initially discreet and complex on the nose with light lemony notes, followed by more fruity aromas (apricot, peach) with some notes of roasted dried fruit.

Juicy and mouth-watering on the palate with fruity aromas and a slight sweetness. Notes of sweet spices appear bringing a nice length to the finish.

Food and wine pairings: Aperitif (tapas), risotto, poultry with mushrooms.

www.chablisienne.com

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