



La Chablisienne
CHABLIS - FRANCE



CHABLIS 1^{ER} CRU

L'HOMME MORT

Lively and Manly

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: On the right bank of the Serein in the commune of Maligny, at the far end of Les Fourchaumes. South-west exposure.

AVERAGE AGE OF VINES: 25 years.

VINIFICATION: Cold settling before fermentation. Alcoholic and malolactic fermentation in stainless steel tanks and barrels.

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

VINTAGE 2020 TASTING NOTE FROM 07/03/2022

-REF.A

Pale gold in colour, limpid and brilliant.

Initially fresh and lemony on the nose (notes of citrus zest). A slight woodiness appears after aeration (toasted bread, dried fruit) becoming more present shortly after opening.

The attack on the palate is lively and fresh.

Juicy in the mouth with notes of ripe yellow fruits (peach) and on the finish we find notes of citrus zest which bring length and a mouth-watering aspect.

A well-balanced, energetic Premier Cru for your delectation.

Food and wine pairings: aperitif, salmon puff pastry with sorrel, cheese platter (comté, tomme de Savoie).

www.chablisienne.com

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