



La Chablisienne  
CHABLIS - FRANCE



## CHABLIS 1<sup>ER</sup> CRU

VAUORENT

*Pure and Full-bodied*

### 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 Chablis, adjoining the Chablis Grand Cru Les Preuses. South-west exposure.

AVERAGE AGE OF VINES: 25 years.

VINIFICATION: Cold static sedimentation precedes the start of fermentation.

Alcoholic and malolactic fermentation both take place in barrels and vats.

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

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VINTAGE 2020 TASTING NOTE FROM 02/03/2022

-REF.A

Pale gold in colour, limpid and brilliant with golden reflections.

The first nose is pleasantly fruity with exotic notes (pineapple), some woody notes then appear after oxygenation. The whole has great elegance.

A lively attack on the palate with plenty of energy. We find these fruity, tangy aromas (pineapple, lemon) which are accompanied by a few toasted, grilled notes on the finish. Fine density and length.

A fine Chablis 1<sup>er</sup> cru with great future potential.

Food and wine pairings: Aperitif, plancha prawns or scallops, sushi.

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