



La Chablisienne  
CHABLIS - FRANCE



## CHABLIS GRAND CRU

LES CLOS

*The Secret*

### VINTAGE 2020

APPELLATION: Chablis Grand Cru

GRAPE VARIETY: Chardonnay 100%

SOIL AND SUBSOIL: Kimmeridgian, clay-limestone.

PLANTING DENSITY: 5,000 to 8,000 vines/ha.

SITUATION AND EXPOSURE: On the right bank of the Serein in the commune of Chablis, between the Chablis Grand Crus Valmur and Blanchot. South-west exposure.

AVERAGE AGE OF VINES: 30 years.

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

MATURING: 14 months on fine lees, in tanks and barrels.

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VINTAGE 2020 TASTING NOTE FROM 21/03/2022

- REF.A

Pale gold in colour, limpid and brilliant with light golden reflections. Initially expressive and elegant on the nose with a subtle blend of fruit (pear), flowers (acacia) with woody notes of vanilla.

On opening, the floral notes intensify.

At first full and sweet in the mouth. The result is a rich gourmet wine (fruity and juicy) with roasted notes caramelized on the finish. Very nice length.

A generous, gourmet wine.

Food and wine pairings: aperitif, roasted sea bass fillet, filet mignon with chanterelle mushrooms in a pastry crust, rabbit with mustard.

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