



La Chablisienne

CHABLIS - FRANCE



CHABLIS

LA PIERRELEE

Expressive and Delicate

VINTAGE 2019

APPELLATION: Chablis

GRAPE VARIETY: Chardonnay 100%

SOIL AND SUBSOIL: Kimmeridgian, clay-limestone

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

SITUATION AND EXPOSURE: All communes of the appellation. Multiple situations and aspects.

AVERAGE AGE OF VINES: 20 years.

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

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

VINTAGE 2019 TASTING NOTE FROM 20/05/2021

- REF.A

Golden colour with silver highlights, brilliant.

On opening, the first aroma is mineral with hints of flint. After aeration, the wine opens with more lemony, slightly floral notes (jasmin).

The palate is fresh, well balanced with a slight sweetness which gives it a roundness. A nice tension at the finish brings minerality and length.

Food and wine pairing: Aperitif, white fish (lemon sauce), cheese (fresh goat cheese).

www.chablisienne.com

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