



CHABLIS GRANDE CUVÉE 1ER CRU 2021

Established in 1923, today La Chablisienne spans 270 winegrowing families and 1,200 hectares of superior vineyard holdings and is known for producing some of the top wines in Chablis. La Chablisienne farms a diverse array of vineyards across the four appellations – Grand Cru, 1er Cru, Chablis and Petit Chablis – so the wines truly represent the essence of each unique location.

Grande Cuvée represents the 17 1er Crus farmed by the grower families. This 1er Cru cuvée delivers a harmonious blend of minerality and richness that is characteristic of this mosaic of exclusive terroirs.

VINTAGE NOTES

The 2021 vintage can be characterized as a heroic effort for a historically low yield (less than 70% of normal). Mild winter weather led to early budding, which resulted in disastrous losses in April due to extreme frosts. Vines recovered in the summer, but wet weather increased mildew pressure and winegrowers put tremendous attention on maintaining healthy berries, engaged in meticulous sorting at harvest and used great technical skill to make wines. The vintage ultimately delivered small quantities of elegant, aromatic wines with hallmark tension owing to the cooler season.

TECHNICAL DETAILS

Appellation: Chablis 1er Cru AOC

Composition: 100% Chardonnay

Vineyards: Blend of 1er Crus with dominance from Crus on the left bank; primary crus include Les Fourneaux, Beauroy, Côte de Léchet, Côte de Jouan, Côte de Vaubarousse, Vaucoupin

Soil: Kimmeridgian, with deposits of fossilized oyster shells

Vine Age: 25 years average

Vinification: Primary and malolactic fermentations in stainless steel tanks

Maturation: 12 months on fine lees in stainless-steel tanks and neutral oak barrels

Alcohol: 12.5%

Pack: 6/750ML

TASTING NOTES

Delicate, spiced white fruit aromas precede mineral notes, followed by a sense of freshness and a long finish. Enjoy with seafood, poultry, salads, charcuterie, tempura and dishes with cream sauces.

