



## BOURGOGNE CHARDONNAY 2022

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 and Bourgogne. The winery's commitment to the environment is implemented at all levels of the company through programs to produce high quality wine while respecting and protecting people and vineyards by optimizing consumption and reducing carbon footprint.

This is a classic example of northern Bourgogne Chardonnay, made with minimal intervention, which delivers a clean, racy, medium-bodied wine offering ripe apple, pear, citrus and minerals.

### VINTAGE NOTES

The 2022 vintage started with now-expected spring frosts, but the damage was less extreme than 2021 and late spring and summer followed a much warmer and drier trend than prior year. Harvest was close to normal yields and gave generous wines with good balance.

### TECHNICAL DETAILS

Appellation: Bourgogne AOC

Composition: 100% Chardonnay

Vineyards: Communes of Saint Cyr les Colons, Dannemoine, Saint-Bris, Chitry, Tonnerre and Serrigny – all northern Bourgogne

Soil: chalky clay

Vine Age: 30 years average

Vinification: 100% in stainless steel tanks, both primary and malolactic fermentation

Maturation: 6 months on fine lees in stainless steel tanks

Alcohol: 12.5%

Pack: 6/750ML

### TASTING NOTES

Aromatic ripe apple and pear, accompanied by white flower lead to a medium-bodied, fruit-forward and fresh wine. This versatile wine can be sipped on its own or paired with seafood, white meats, salads and vegetable-forward dishes, as well as cheese.

