



CHABLIS CÔTE DE LÉCHET 1^{ER} CRU 2020

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.

Côte de Léchet is one of the older vineyard sites, originally owned by the Potigny monks who first planted Chardonnay in Chablis in the 12th century. This left bank Cru sits above the village of Milly with steep southeast facing slopes that reach 38% grade in some places. As a result of morning sun exposure, the grapes from this terroir ripen slowly and maintain their acidity, which delivers wines with intensity, a fine minerality and bright stone fruit character.

VINTAGE NOTES

In 2020, a warm winter led to earlier budding in March. Frost pulled growers from their slumber in late March through early April, and again in mid-May. Summer heat waves brought an earlier start to harvest, but also limited yields, which were ultimately down 20% versus normal. Excess heat also slowed maturation, which helped retain acid and concentrate flavors. The 2020 vintage delivered classic Chablis style – good minerality, charm and freshness – and is considered among the top vintages of the decade.

TECHNICAL DETAILS

Appellation: Chablis 1er Cru AOC

Composition: 100% Chardonnay

Vineyards: Left bank of Serein; southeast exposure; 150-223 meters high

Soil: Kimmeridgian, with alternating marls and marl limestone along with deposits of fossilized oyster shells that give characteristic minerality

Vine Age: 25 years average

Vinification: Primary and malolactic fermentations in stainless steel tanks

Maturation: 16 months on fine lees in 70% stainless-steel tanks and 30% oak barrels (no more than 50% new oak)

Alcohol: 12.5%

Pack: 6/750ML

