



CHABLIS LA PIERRELÉE 2019

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.

La Pierrelée is a single-terroir expression for AOC Chablis. Pierre translates to rock or stone. The name Pierrelée is a reference to the rocky topsoils at the summits of hills in the region, which is where the grapes for this wine are sourced.

VINTAGE NOTES

2019 was a vintage of extremes with frost in May and heat waves during harvest. Rain and cool, damp weather during flowering led to Millerandage. As a result, yields were lower than average, down 20%. Summer drought and severe heat led to concentration in both flavor and acid in the berries, which ultimately delivered complex, rich and flavorful wines with good acidity.

TECHNICAL DETAILS

Appellation: Chablis AOC

Composition: 100% Chardonnay

Vineyards: Representing parcels in the AOC towards the tops of the hills

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

Vine Age: 20 years average

Vinification: Primary and malolactic fermentations in stainless steel tanks

Maturation: 12 months on fine lees, over 90% in tank

Alcohol: 12.5%

Pack: 6/750ML

