



CHABLIS LE FINAGE 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.

Finage comes from a French term that means “to represent the whole region.” This wine expertly blends fruit from the varied vineyards of La Chablisienne’s winegrowing families to paint a nuanced and classic picture of the historic AOC.

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. Fortunately, the damage was limited. 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 AOC

Composition: 100% Chardonnay

Vineyards: representing the entire AOC

Soil: Kimmeridgian, which gives characteristic minerality

Vine Age: 20 years average

Vinification: Primary and malolactic fermentations in stainless steel tanks

Maturation: 6 months on fine lees in tank

Alcohol: 12.5%

Pack: 6/750ML

