



CHABLIS LE FINAGE 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.

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

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 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

