



## CHABLIS LES CLOS GRAND 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.

Grand Cru Les Clos, considered a benchmark of Chablis Grand Cru, is believed to be the first vineyard planted on this hillside in 1267. The name is a reference to the stone walls that once surrounded the best vines. The ideal sun exposure, soil and steep slope provide superb ripening conditions and the resulting wines are known for their power, texture, ageability and intense minerality while maintaining the characteristic racy acidity of Chablis.

### 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 and is considered among the top vintages of the decade.

### TECHNICAL DETAILS

Appellation: Chablis Grand Cru AOC

Composition: 100% Chardonnay

Vineyards: Right bank of Serein between Grand Crus Valmur and Blanchots; southwest exposure; 133-170 meters

Soil: Deep white clay atop Kimmeridgian, with alternating marls and marl limestone along with deposits of fossilized oyster shells

Vine Age: 30 years average

Vinification: Primary and malolactic fermentations in stainless steel tanks

Maturation: 16 months on fine lees in 70% stainless-steel tanks and 30% in 228L oak barrels (up to 50% new oak)

Alcohol: 12.5%

Pack: 6/750ML

