



## CHABLIS LES FOURNEAUX 1ER CRU 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.

Les Fourneaux, which translates to the stoves, was named in the 16th century to reference the superb sun exposure and resulting warmth this vineyard receives. The wines from this terroir are generous and fruity with fine minerality and balanced acidity.

### 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 1er Cru AOC

Composition: 100% Chardonnay

Vineyards: Right bank of Serein; south and east exposure

Soil: Kimmeridgian, with alternating marls and marl limestone, overlaid with a thin clay and pebble topsoil

Vine Age: 25 years average

Vinification: Primary and malolactic fermentations in stainless steel tanks

Maturation: 14 months on fine lees in 70% stainless steel tanks and 30% oak barrels (less than 40% new)

Alcohol: 12.5%

Pack: 6/750ML

