



## CHABLIS LES VÉNÉRABLES 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.

Les Vénérables was conceived by the family growers to demonstrate the quality potential of old vines could match 1er crus. The parcels that contribute to this wine were specially selected for the program over 15 years ago and vine age must be minimum 50 years.

### 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 – minerality, charm and freshness – and is considered among the top vintages of the decade.

### TECHNICAL DETAILS

Appellation: Chablis AOC

Composition: 100% Chardonnay

Vineyards: A selection of left and right bank parcels selected 15 years ago for this wine

Soil: Kimmeridgian, with deposits of fossilized oyster shells

Vine Age: 50+ years average – minimum 50 years is a requirement

Vinification: Primary and malolactic fermentations in stainless steel tanks

Maturation: 12 months on fine lees, majority in tank, about 10% in neutral oak

Alcohol: 12.5%

Pack: 6/750ML

### TASTING NOTES

Compelling white and stone fruit aromas wrapped in pastry lead to a juicy palate with subtle spice and saline character on the lengthy finish. Enjoy this wine with grilled seafood, cheese platters, truffle risotto and roasted poultry and vegetables.