

Petit Chablis Dame Nature 2014 LA CHABLISIENNE

The story began back in 1923 under the leadership of Abbé Balitrand, a number of winemakers decided to join forces to better withstand the economic difficulties of the time. Together, in the heart of the Chablis vineyard in Burgundy, they created a cooperative winery to market their wines until the mid 1950s, the members of the cooperative delivered their production to La Chablisienne, which was then responsible for creating the assemblages and for sales, mainly to wholesalers. However, La Chablisienne wanted to go much further and create a style of its own. So it was decided that the harvest would be delivered in the form of must, a particularity that has become the trademark of the house and gives it total control over the winemaking processes.

TERROIR

Portlandian
limestone terroir

VINIFICATION

Cold static clarification. Alcoholic and malolactic fermentation in vats.

GRAPE VARIETY

100% Chardonnay

ALCOHOL

13%

SERVICE TEMPERATURE

10– 12 °C

TASTING NOTES

Pale yellow colour with silver glints, limpid and brilliant wine.
The bouquet opens with a touch of mineral reduction, on aeration it reveals more precision and complexity, while the minerality becomes more intense. There is great aromatic persistence.
In the mouth it is packed with energy and mineral character

FOOD PAIRING

Cooked meats, sea food and fish

AWARDS

This wine has ECOCERT certification; both the vineyard cultivation and the vinification respect organic winemaking standards.

