

LA CHABLISIENNE

The story began back in 1923 under the leadership of Abbé Balitrand, several 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

Middle Kimmeridgian. Alternating limestone and marl with fossilised "Exogyra virgula".

WINEMAKING

Cold settling before fermentation. Alcoholic and malolactic fermentation in stainless steel tanks and barrels.

GRAPE VARIETY

100% Chardonnay

ALCOHOL

13%

SERVICE TEMPERATURE

8-10°C

TASTING NOTES

The siliceous granite soils here allow the vines to flourish beautifully. This 1er cru white wine comes from old vines and benefited from a 12-month-old aging. It exhales intense perfumes of flower, verbena with slightly salted notes and a hint of lemon. Fresh and balanced on the

month, it reveals a beautiful mineral tension.

FOOD PAIRING

Ideal As an aperitif or to be enjoyed with seafood, grilled fishes...

