

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".

GRAPE VARIETY

100% Chardonnay

SERVICE TEMPERATURE

8-10°C

WINEMAKING

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

ALCOHOL

12,5%



TASTING NOTES

Magisterial on the palate, concentrated and acidic, rich and full-bodied with elegant notes of almond.

FOOD PAIRING

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