

La Chablisienne – Les Vénérables – Vieilles Vignes | Chablis France (CHABLIS) – 2019

Domain

La Chablisienne

La Chablisienne was born in 1923 when a group of 180 small farmers joined forces to form a cooperative. Chablis, located between Paris and Beaune is a treasury of wines. The vineyards are located on both banks of the river Serein spread over 20 villages (6800 hectares). Of the 4,700 hectares in production, la Chablisienne alone represents 25%. Vaulorentis is part of the Fourchaume vineyard and is only separated by a road from the Grand Cru mountain. You can call the wine a small grand cru at a low price.

Vinification

The grapes come from 35-year-old canes located on a lime-marl ground (kimmeridgien). Cold stabilization for fermentation. The malolactic fermentation takes place both in stainless steel cuves and small vessels. The wine then ripens for another 14 months sur lie (on dead yeast cells), again partly in stainless steel cuves and small barrels.

Taste

We notice a clear, pale color with green reflections in the glass. The first impression in the nose is fresh with menthol and agrum aromas, followed by notes of linden and minerality. In the mouth we find a nice freshness and elegance. The wine is nicely balanced and has a pleasant length with lemon and grapefruit aromas in the final.

Food pairing

Oysters | White meat | Scallops | Lobster | Poultry

General information

Type: White wine

Grape varieties: Chardonnay

Viticulture: Traditional

Storage (years): + 2-3

Serving temperature: 10-12°C

pdf.general.flavour-profile: Mineral acidic



