



Wijnfiche

La Chablisienne – Côte de Léchet 1er Cru | Chablis 1er Cru France (CHABLIS) –

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%. Vaulorent 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 grapevines are planted facing southeast on the left bank of the Serein River in the commune of Chablis. Planting density ranges from 5500 to 6500 vines per hectare with an average age of 25 years. Traditional vinification includes static clarification before fermentation. Alcoholic fermentation and malolactic conversion occur in a combination of wooden barrels and stainless steel tanks. Finally, there is an additional aging of 12 months on lees, again in a combination of wood and stainless steel.

Taste

The robe is brilliant with golden reflections. The first nose is expressive and fruity (fresh fruits: peach, apple). After opening, some floral (honeysuckle) and woody, vanilla notes are added. The palate is fresh with a lovely liveliness on the attack. The fruity aspect is present again, but this time more acidic (lemon, pineapple). Beautiful power in the mouth with plenty of length and a lovely minerality. The finish is slightly woody with hints of roasted dried fruits. Dense and aromatic wine.

Food pairing

Oysters - scalloped | Scallops | Gamba - grilled | Aperitif

General information

Type: White wine

Grape varieties: Chardonnay

Viticulture: Traditional

Storage (years): + 7-10

Serving temperature: 10-12 °C

Taste profile: Complex without oak

