



Wijnfiche

## **La Chablisienne – Côte de Léchet 1er Cru | Chablis 1er Cru France (CHABLIS) – 2022**

### **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%. Vaulorents 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 vines are planted with a south-east exposure, on the left bank of the Serein in the commune of Chablis. Planting density is 5,500 to 6,500 vines per hectare, with an average age of 25 years. Traditional vinification includes static clarification before fermentation. Alcoholic fermentation and malolactic conversion take place in a combination of oak barrels and stainless steel tanks. Finally, the wine undergoes an additional 12 months of ageing on the lees, again using a combination of wood and stainless steel.

### **Taste**

This Chablis Premier Cru displays a pale yellow colour with a green hue. The nose shows ripe white and yellow fruit with a hint of dairy. On the palate, the wine has lively acidity, balanced by riper fruit and subtle spiciness. It is mineral-driven, with notes of gooseberry, grapefruit and pepper on the finish.

### **Food pairing**

Oysters - scalloped | Lobster 'Belle Vue' | Gamba - grilled | Aperitif

## General information

Type: White wine

Grape varieties: Chardonnay (100%)

Viticulture: Traditional

Storage (years): + 7-10

Serving temperature: 10-12°C

Taste profile: Complex without oak

