Wijnfiche

La Chablisienne - Côte de Léchet 1er Cru | Chablis 1er Cru France (CHABLIS) — 2022

Domain

La Chablisienne

La Chablisienne was founded in 1923 when a group of 180 small growers joined forces to create a cooperative. Chablis, located between Paris and Beaune, is a treasure trove of wines. The vineyards stretch across both banks of the Serein River and are spread over 20 villages (6,800 hectares). Of the 5,800 hectares currently under production, La Chablisienne alone represents nearly 25%.
Vaulorent is part of the Fourchaume vineyard and is separated from the Grand Cru hillside by only a road. You could call this wine a “small Grand Cru at a gentle price,” mainly because it shares the same Kimmeridgian limestone soils and a very similar location.
Together with the Grand Cru Les Preuses, which borders Vaulorent, La Chablisienne has six of the seven Grand Crus in its holdings. Their most famous property is probably Château Grenouilles, a near-monopole estate of around 7 hectares situated in the heart of the Grand Cru hillside.

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

