Wijnfiche

La Chablisienne - Vaulorent 1er Cru | Chablis 1er Cru France (CHABLIS) — 2021

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 grapes come from 35-year-old vines 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 15 months sur lie (on dead yeast cells), again partly in stainless steel cuves and small barrels.

Taste

Light yellow color with green shimmering. Toasted nose, lime and grapefruit, some chalky minerals. In the mouth greasiness, complex and minerals with spicy notes. Chardonnay vinified pure, without too much oak.

Food pairing

Lobster 'Belle Vue' | Fish - Sole meunière | Fish - ray wings with capers

General information

Type: White wine
Grape varieties: Chardonnay
Viticulture: Traditional
Storage (years): + 5-7
Serving temperature: 10-12 °C
Taste profile: Mineral acidic

