



Wijnfiche

La Chablisienne – Dame Nature | Petit Chablis | BIO France (CHABLIS) – 2023

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 vineyards are located in the communes of Chablis, Courgis, Fleys, Préhy, and Saint-Cyr-Les-Colons. The variety of vineyards (each with its own terroir) allows for the creation of a balanced wine. Cold clarification takes place before the grape juice ferments in stainless steel tanks. Malolactic fermentation is induced to smooth out the wine's sharp edges. The wine is aged for approximately 6 months sur lie in stainless steel tanks.

Taste

Pale gold color, limpid and brilliant with silver reflections. The first nose is discreet and elegant with lemony notes mixed with notes of fresh almond. After oxygenation, it opens with slightly toasted notes, toasted bread, grilled hazelnut. The palate is delicate with citrus notes at the start of the palate which give good energy and tension. The end of the mouth is greedy with buttered, brioche aromas.

Food pairing

Fish - cream sauce | Kaas - Comté Soufflé | Ham

General information

Type: White wine

Grape varieties: Chardonnay (100%)

Viticulture: Organic

Storage (years): + 3-5

Serving temperature: 10-12 °C

Taste profile: Mineral acidic

