Wijnfiche

# La Chablisienne - Dame Nature | Petit Chablis | BIO
# France (CHABLIS) — 2023

**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 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

