

La Chablisienne – Les Vénérables – Vieilles Vignes 37,5 cl | Chablis 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%. 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.

Taste

We notice a clear, pale colour with green reflections in the glass. The first impression on the nose is fresh, with menthol and citrus aromas, followed by notes of linden blossom and minerality. On the palate, we find a lovely freshness and elegance. The wine is well-balanced, with a pleasant, lingering finish featuring lemon and grapefruit aromas.

Food pairing

Oysters | Scallops | Lobster | Poultry | Meat - white

General information

Type: White wine

Grape varieties: Chardonnay

Viticulture: Traditional

Storage (years): "+ 2-3"

Serving temperature: 10°-12°

Taste profile: Mineral acidic



