Wijnfiche

La Chablisienne - Les Vénérables - Vieilles Vignes 37,5 cl | Chablis 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 grapes come from 50-year-old vines planted on a limestone–marl soil (Kimmeridgian). Cold settling takes place before fermentation. Both alcoholic and malolactic fermentations occur in stainless steel tanks. The wine is then aged for a further 12 months sur lie (on its fine lees), partly in stainless steel tanks and partly in oak barrels.

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 (100%)
Viticulture: Traditional
Storage (years): + 3-5
Serving temperature: 10-12 °C
Taste profile: Mineral acidic

