



CHABLIS LA PIERRELEE

Bourgogne, France

La Chablisienne

www.chablisienne.com

Method & Production

The must for this wine is cold settled before fermentation. The wine is then put through a primary yeast fermentation and then malolactic fermentation, both in tank. The wine is matured on fine lees for 6 months before bottling.

Tasting Notes

Pale yellow color. Limpid and brilliant wine. Developed bouquet with a basket of fine and fragrant white-fleshed fruits. Aeration allows expression of fruity notes, accompanied by a touch of mineral and fresh citrus. Good aromatic length. It is harmonious in the mouth with nice fleshiness and flavors of fresh orchard fruits. Overall it is elegant and focussed. Lingering aromatic medley in the finish.

Food Matching

Chicken breast braised with Chablis.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan
White Wine									
CH0118	Chablis La Pierrelée	Chardonnay	2018	13.0%	Cork	6X0.75lt	No	No	No