



CHABLIS 1ER CRU CÔTE DE LÉCHET

Bourgogne, France

La Chablisienne

www.chablisienne.com

Method & Production

Vinification: Cold settling before fermentation. Both yeast and malolactic fermentations in tanks and small barrels. Maturing: 12 months on fine lees, in tanks and small barrels

Tasting Notes

Light yellow color. A bouquet dominated by orange and mulled-wine spices, some smoky notes of future interest. The chalkiness of the terroir is apparent and clearly evokes the white chalk of the Champagne region. Its unctuousness, minerality, subtlety and length all reunite to provide a handsome well-balanced wine. The finish is centered on slightly sweeter notes while the youthful high spirits should melt away with time.

Food Matching

Mille-feuille of salmons with herbs.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan
White Wine									
CH0217	Chablis 1er cru Côte de Léchet	Chardonnay	2017	13.0%	Cork	6X0.75lt	No	No	No