



SINCE 1923 AT CHABLIS IN BURGUNDY, THE METICULOUS CARE OF THE VINE-GROWERS WORKING TOGETHER UNDER THE BANNER OF LA CHABLISIENNE HAS GIVEN BIRTH TO WINES WHOSE MAGNIFICENCE IS AMPLIFIED BY THE PASSAGE OF TIME.

CHABLIS LA PIERRELÉE

Vintage 2016

"Expressive and Fine"

APPELLATION: Chablis

GRAPE VARIETY: Chardonnay 100%

SOIL AND SUBSOIL: Upper and Middle Kimmeridgian. Alternating limestone and marl with fossilised *Exogyra virgula*.

PLANTING DENSITY: 5,500 to 6,500 vines /ha.

SITUATION AND EXPOSURE : In the villages of Beines, Béru, Chablis, La Chapelle Vaupelteigne, Chemilly sur Serein, Chichée, Collan, Courgis, Fleys, Fontenay, Lignorelles, Ligny le Château, Maligny, Poilly, Préhy, Saint Cyr les Colons, Viviers and Villy. Various exposures.

AVERAGE AGE OF VINES: 20 years.

VINIFICATION: Cold settling before fermentation. Both yeast and malolactic fermentations in stainless steel tanks.

MATURING: 6 months on fine lees, in tanks.



93 POINTS
Wine & Spirits
90 POINTS
vinous

Pale yellow in colour, a limpid, brilliant wine. First impression on the nose is of lightly spiced, yellow fruits. On aeration the mineral tones become fine and vivid. Lingers well. Full and balanced on the palate with fine, full-fleshed fruit and a remarkable mineral presence. A lingering, mouth-watering finish. A superb example of a Chablis "village".

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