Cuvée 2021



# LA CHABLISIENNE

Chablis 1er Cru Grande

\$34.00

\* Suggested retail price





|     | Product code   | 12794178              |
|-----|----------------|-----------------------|
| \$  | Licensee price | \$30.79               |
| iii | Format         | 12x750ml              |
|     | Listing type   | SAQ Continuous Supply |
| Č   | Status         | Available             |

| • | Type of product       | Still wine                          |
|---|-----------------------|-------------------------------------|
|   | Country               | France                              |
| Ø | Regulated designation | Appellation origine controlée (AOC) |

| 9 | Region         | Burgundy |
|---|----------------|----------|
|   | Classification | 1er cru  |

|   | Varietal(s) | Chardonnay 100 % |
|---|-------------|------------------|
| 7 | Colour      | White            |
|   | Cugar       | Dry              |

| • | ougui         | D1 y |
|---|---------------|------|
|   | Sugar content | 2.5  |
| T | Closure type  | Cork |
|   |               |      |

### **TASTING NOTES**

Pale gold color, limpid and brilliant wine. Aromas of a mineral touch and sweet spices. The palate offers a nice mineral note, elegant and deep with a lingering finish and persistence of white fruits.

Pairings with fish terrine, scallops, veal rib and goat cheese.

#### **PRODUCT NOTES**

Remarkable blend of Chablis 1er Cru located on the right and left banks of the Serein. Southeast and southwest exposure.

Left Bank: Beauroy, Cote de Léchet, Les Lys, Vaillons and Montmains.

Right Bank: Fourneaux, Vaulorent and Fourchaume.

# **88-91**Burghound.com

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## **PRODUCTION NOTES**

Static cold settling before the start of fermentation. Alcoholic and malolactic fermentation in vats and barrels. Aging for around 12 months on fine lees, in vats and barrels.

