



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 SEREINE Vintage 2012

"Dense and Aromatic"

APPELLATION : Chablis

GRAPE VARIETY : Chardonnay 100%

SOIL AND SUBSOIL : Upper and Middle Kimmeridgian.

Alternating limestone and marl with fossilised *Exogyra virgula*.

DENSITY : 5,500 to 6,500 plants/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 tanks.

MATURING : 6 months on fine lees, in tanks.

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NOTE TASTING OF VINTAGE 2012 FROM 05/06/2014  
- REF.A

Limpid wine with a very light colour and lit by numerous green glints.

Youthful, exciting bouquet fronted by white flowers, especially syringa.

After light aeration we are met by mineral aromas.

It is surprising in the mouth due to its rich, slightly buttery style – typical of a vintage with good ripe fruit.

The very mineral, even chalky, finish has a subtle touch of bitter almonds.

In the final moments of tasting the saltiness takes over and leaves an overall impression of great freshness.

This young wine will open up in the months to come. But it is already the ideal partner to seafood and grilled fish.

It is also, naturally, the perfect choice for an aperitif.

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[www.chablisienne.com](http://www.chablisienne.com)

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