



CHABLIS GRANDE CUVÉE 1^{ER} CRU 2020

Established in 1923, today La Chablisienne spans 270 winegrowing families and 1,200 hectares of superior vineyard holdings and is known for producing some of the top wines in Chablis. La Chablisienne farms a diverse array of vineyards across the four appellations – Grand Cru, 1er Cru, Chablis and Petit Chablis – so the wines truly represent the essence of each unique location.

Grande Cuvée represents the 17 1er Crus farmed by the grower families. This 1er Cru cuvée delivers a harmonious blend of minerality and richness that is characteristic of this mosaic of exclusive terroirs.

VINTAGE NOTES

In 2020, a warm winter led to earlier budding in March. Frost pulled growers from their slumber in late March through early April, and again in mid-May. Fortunately, the damage was limited. Summer heat waves brought an earlier start to harvest, but also limited yields, which were ultimately down 20% versus normal. Excess heat also slowed maturation, which helped retain acid and concentrate flavors. The 2020 vintage delivered classic Chablis style – good minerality, charm and freshness – and is considered among the top vintages of the decade.

TECHNICAL DETAILS

Appellation: Chablis 1er Cru AOC

Composition: 100% Chardonnay

Vineyards: Blend of 1er Crus with dominance from Crus on the left bank; primary crus include Les Fourneaux, Beauroy, Côte de Léchet, Côte de Jouan, Côte de Vaubarousse, Vaucoupin

Soil: Kimmeridgian, with alternating marls and marl limestone along with deposits of fossilized oyster shells that give characteristic minerality

Vine Age: 25 years average

Vinification: Primary and malolactic fermentations in stainless steel tanks

Maturation: 12 months on fine lees in stainless-steel tanks and neutral oak barrels

Alcohol: 12.5%

Pack: 6/750ML

