



Chablis

2025

Les Glories

LES GLORIES HERITAGE

Since the 1920s, Les Glories has honored French winemaking tradition, paying homage to the monks who safeguarded and advanced viticulture through their care of the vines and exploration of diverse grape varieties. Through collaboration with multigenerational families across France's leading wine regions, Les Glories selects wines from renowned appellations that showcase the distinctive soils and character of the country's diverse terroirs. The collection connects past and present, creating wines that feel timeless yet contemporary while honoring the monks' enduring legacy of stewardship and dedication.

THE CHABLIS APPELLATION

Situated in northern Burgundy between Paris and Beaune, Chablis is renowned for pure, expressive Chardonnay. The region's identity is rooted in Kimmeridgian clay-limestone soils, fossil-rich formations that are closely associated with Chablis's hallmark minerality, precision, and crystalline purity. Vineyards are planted at high densities of 5,500 to 6,500 vines per hectare across all communes of the appellation, with diverse exposures and aspects that contribute to balance, complexity, and a true sense of place.

WINEMAKING

After cold settling, fermentation took place in stainless steel tanks to preserve freshness and clarity. The wine was then aged for approximately six months on fine lees in stainless steel tanks, building subtle texture while maintaining vibrancy and purity.

TASTING NOTES

Pale gold with bright, luminous highlights. The nose is expressive and precise, offering aromas of white blossom, citrus zest, green apple, and subtle minerality. On the palate, it is crisp and focused, with lively citrus driving the profile while a gentle roundness adds dimension through the mid-palate. The finish is long and refined, combining freshness with delicate richness.

VINEYARD & WINEMAKING DETAILS



APPELLATION
Chablis



HARVEST DATE
September 21, 2025



ELEVATION
126 m - 311 m



VARIETAL
100% Chardonnay



AGEING
6 Months on Fine Lees



ALCOHOL
12.5%



VINE AGE
20 years



SOIL
Kimmeridgian Clay-Limestone



FERMENTATION
Stainless Steel Tanks



RIBOLI FAMILY WINES

FOR MORE INFORMATION, PLEASE CONTACT YOUR LOCAL SALES REPRESENTATIVE.