PURE CHABLIS

One grape One region One of a kind

Terroir of the flag-bearing Climat FOURCHAUME

Right bank, the Climat VAULORENT

VAULORENT is part of a group belonging to the flagship Climat FOURCHAUME and the only Chablis Premier Cru Climat on the *Colline des Grands Crus*. Its neighbors are the Climats PREUSES and BOUGROS. Opening onto the valley of the Serein, it benefits from a double exposure and ideal sun conditions.

The soils are deep and clayey at the foot of the hill, somewhat stonier at the top. A higher density of white marls and Kimmeridgian brings richness, silkiness, minerality and freshness.

You taste the LA CHABLISIENNE

Chablis Premier Cru, VAULORENT, 2019

The CHABLISIENNE cooperative cellar was created in 1923. It purchases musts on harvest to have full control over the vinification process. From almost 1,200 hectares, the coop produces all the levels of appellation : Petit Chablis, Chablis and Chablis Premier Cru (MONTÉE DE TONNERRE, MONT DE MILIEU, MONTMAINS, VAILLONS, LES LYS, CÔTE DE LÉCHET, BEAUROY, FOURCHAUME, L'HOMME MORT, and VAULORENT), Chablis Grand Cru (BOUGROS, PREUSES, VAUDÉSIR, BLANCHOT, and GRENOUILLES).

Viticulture: Grappes from the Climat VAULORENT. South-West exposure. Average age of vines: 25 years old.

Vinification: Cold static settling. Alcoholic and malolactic fermentations in stainless steel tanks and small barrels. Ageing 12 months on fine lees, in stainless steel tanks and in oak barrels.





LA CHABLISIENNE 8 boulevard Pasteur 89800 Chablis +33 (0)3 86 42 89 89 chab@chablisienne.fr - www.chablisienne.com importer: USA Wine West, LLC

