



CHABLIS

LE FINAGE

Fruity and Ethereal

VINTAGE 2022

APPELLATION: Chablis

GRAPE VARIETY: Chardonnay 100%

SOIL AND SUBSOIL: Kimmeridgian, clay-limestone

PLANTING DENSITY: 5,500 to 6,500 vines/ha.

SITUATION AND EXPOSURE: All communes of the appellation. Multiple situations and aspects.

AVERAGE AGE OF VINES: 20 years.

VINIFICATION: Cold settling before fermentation. Both yeast and malolactic fermentations in stainless steel tanks.

MATURING: Approximately 6 months on fine lees, in stainless steel tanks.

VINTAGE 2022 TASTING NOTE FROM 29/08/2024

- REF.A

Pale gold color, limpid and brilliant.

The first nose is expressive, open with light notes of flint, grilled, toasted.

After oxygenation, it opens with notes of green apple and lemon which bring freshness.

The palate is lively, the attack is energetic, chiselled. The whole thing is fruity (yellow fruits at great maturity), juicy and delicious.

An ideal wine as an apéritif with gougères or which will go wonderfully with seafood.