



CHABLIS

LA SEREINE

Full-bodied and Aromatic

VINTAGE 2021

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: 30 years.

VINIFICATION: Cold settling before fermentation. Alcoholic and malolactic fermentation in stainless steel tanks.

MATURING: Approximately 12 months on fine lees in stainless steel tanks and barrels.

VINTAGE 2021 TASTING NOTE FROM 13/04/2023

- REF.A

Pale gold color, limpid and brilliant with light golden reflections.

The nose is expressive with notes of yellow-fleshed fruit (apricot) mixed with notes of fresh almond.

It intensifies after oxygenation, revealing notes of sweet spices (vanilla, tonka bean) and light notes of cardamom.

The mouth is rich, filled with a nice acidity balanced by a present structure. The finish is salivating, fresh and persistent.

Food and wine pairings: Ideal as an aperitif, it will also go well with salmon with sorrel or cod fillet in a chorizo crust.