

la sereine

This Chablis comes from a clay and limestone soil deriving from Kimmeridgian geological times. Its Chardonnay berries are truly “chosen”: the rigour in selecting the grapes ensures superb raw material which is enhanced by a year’s ageing on fine lees in the vat and in small barrels. It offers a real expression of the Chablis genius, with a wonderful range of ripe fruity aromas and a long finish with a fine mineral edge.



APPELLATION : CHABLIS

GRAPE VARIETY: CHARDONNAY 100%

SOIL AND SUB-SOIL: UPPER AND MIDDLE KIMMERIDGIAN. ALTERNATING LIMESTONE AND MARL WITH FOSSILISED EXOGYRA VIRGULA

DENSITY: 5,500 TO 6,500 VINES/HECTARE

SITUATION AND EXPOSURE: IN THE VILLAGES OF BEINES, BÉRU, CHABLIS, LA CHAPELLE VAUPELTEIGNE, CHEMILLY SUR SEREIN, CHICHÉE, COLLAN, COURGIS, FLEYS, FONTENAY, LIGNORELLES, LIGNY LE CHÂTEL, MALIGNY, POILLY, PRÉHY, SAINT CYR LES COLONS, VIVIERS AND VILLY. VARIOUS EXPOSURES

AVERAGE AGE OF VINES: 20 YEARS

PRUNING SYSTEM: SINGLE GUYOT, ONE-WAY

VINIFICATION : COLD SETTLING BEFORE FERMENTATION. BOTH YEAST AND MALOLACTIC FERMENTATIONS IN TANKS

MATURING: 12 MONTHS ON FINE LEES, IN TANKS AND SMALL BARRELS