

# la pierrelée

This Chablis comes from Chardonnay growing on both sides of the River Serein in the clay and limestone soils deriving from Kimmeridgian geological times. This “classic” wine, enhanced by several months on fine lees in tanks, provides the typical style that wine lovers expect from the appellation: a nose full of fruit when young, developing complex flavours with age, accentuating its finesse and mineral elegance.



**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:** 6 MONTHS ON FINE LEES, IN TANKS