



# Chablis 'Cellier de la Sablière' 2019 6x75cl

**Grapes**  
100% Chardonnay

**Region/Appellation**  
Chablis

**Alcohol by volume**  
13.00%

**Residual Sugar**  
1.9 g/l

**pH**  
3.31

**Total Acidity**  
5.61 g/l

**Drinking Window**  
2024 - 2025

**Tasting Guide**  
1 2 3 4 5 6 7 8  
Dry Medium Sweet

**Tasting note printed**  
21/07/2024

## Winemaker Notes

This very elegant Chablis is bursting with white flowers and stone fruits aromas. Round and subtle on the palate, this wine has a long finish with a stony character and a fresh acidity that leaves you wanting more.

## Vineyard

The grapes come from different vineyards within the Chablis appellation, planted on limestone soils.

## Winemaking

The fermentation takes place in stainless steel tanks and then the wine is aged on its fine lees.

## Vintage

A season of extreme summer temperatures and one of the hottest and sunniest on record which led to lower yields. However, whilst yields are low, the quality and concentration is outstanding, with wines of great character.

## Food match

Grilled and Roasted White Meats

Perfect as an aperitif or with seafood platter.

