

LAMBLIN FILLS



APPELLATION Chablis

GRAPE Chardonnay (locally called Beaunois)

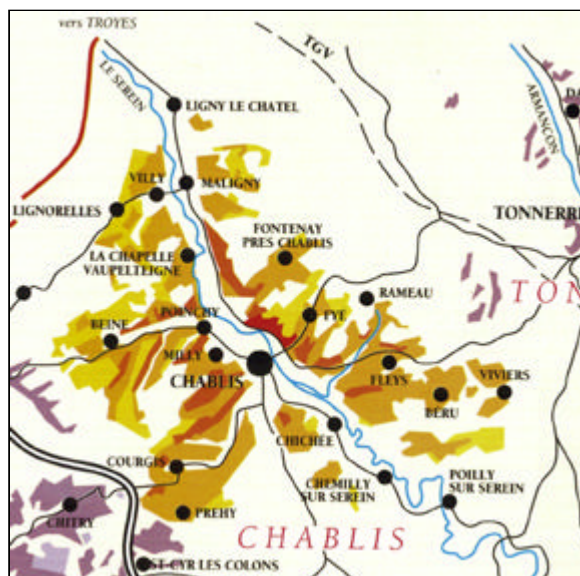
SOIL made of limestones marls, issued from the second age (150 millions of years ago) called Kimméride. It contains a huge amount of small fossils. The main one is called "ostrea virgula" (small oyster in form of a comma). 70 millions of years ago, when saline waters went away, all these small oysters have been solidified, forming the limestones marls.

COMMUNE OF PRODUCTION Maligny

AREA OF PRODUCTION 4 ha

MAXIMUM YIELD 60 hl/ha

AVERAGE YIELD 240 hl



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VINIFICATION in stainless steel vats in order to preserve the typicity of Chablis and then to let the minerality have its full expression / natural fermentations without any addition of bacteriae / fining through bentonite (type of clay which absorbs the proteins of the wine and clarifies it in a natural way) / cold stabilization through an isothermal vat which favors the precipitation of the tartaric acid and then avoids the eventual depot in the bottle during the maturation of the wine) / Kieselghur filtration which uses the soil of Diatomées in order to filter the wine in a natural way / bottling after 4 months of rest.

TASTING NOTES Made from the classic Chardonnay grape, this Chablis has a rich and complex nose which is reminiscent of the white Acacia flowers which are prolific in the Chablis region. The subtle nose blends beautifully with the fruit flavours of the Chardonnay and the mineral notes which emanate from the unique Chablis terroir. La Fleur d'Acacia is the quintessence of classic Chablis!



CONSERVATION 3 à 4 ans
SERVIR A UNE TEMPERATURE DE 10°-12°
SUGGESTION GASTRONOMIQUE seafood, fishes and white meat

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