



Chablis 'La Pierrelée'

Country:	France	Region:	Chablis
Type:	White	Varietal:	Chardonnay
Format:	12 x 750ml		

BC	AB	SK	MB
+359844	+122074		
Specialty			

TASTING NOTES

Colour:	Golden colour with silver highlights, brilliant.
Aroma:	Initial mineral and flinty aromas open into lemon with a hint of jasmine.
Taste:	The palate is fresh, well balanced with a slight sweetness which gives it a roundness. A nice tension at the finish brings minerality and length.
Food:	Aperitif, white fish with a lemon sauce, fresh goat cheese.

AWARDS & ACCOLADES

2022 ~ 91 Points. "Classic La Chablisienne: ultra-clean and precise, there is a lot of density here with a fine combination of succulent, concentrated (but not overripe) fruit combined with fresh acidity and a pronounced mineral quality. Will age well. Tank sample." - Andy Howard MW - Decanter, Oct/2023

2022 ~ 91 Points. "From the famous Kimmeridgian clay limestone soils, planted at a density of 5,500 to 6,500 vines / ha with now 20 year old vines, this entry version of Chablis illustrates the best of the gap between many BC chardonnay and Chablis. La Pierrelée is a delicate, light, almost ethereal white wine that dances on the palate. It doesn't have the complexity of a Grand Cru label, but it has the soul of Chablis, and you can see why well made Chablis has such a huge fan base..." - Anthony Gismondi - Gismondi on Wine, Sept/2025

2022 ~ 90 Points. "Fresh, classic, zesty. A staple in our market, La Chablisienne's La Pierrelee suggests oyster shells and lemon drops, yellow plum and yellow apples, honeysuckle and toasted baguette and roasted hazelnut. It's a fresh white with flavours to echo the nose. It has a slick texture, mineral undertone and persistent zesty finish." - Daenna Van Muligen - WineScores.ca, Dec/2025

2022 ~ "... the newest vintage of La Pierrelée from this venerable Chablis co-operative provides a great Chardonnay baseline: wonderful texture with citrus and floral tones, good balance complemented by acidity, and an elegant finish. Bottom line: B, Pairs great with seafood." - James Nevison, The Province, Sep/2025

2022 ~ "This is a solid, mineral-forward Chablis. Freshly-cut green apple and dried field grass aromas open on the nose complemented by a dusting of white blossom. The chalky palate boasts springy acidity. Pair with Croque Monsieur and a green salad." - Wine Enthusiast, Nov/2025

2022 ~ BRONZE "Grapefruit, nectarines and peachy. Soft citrus and apple notes on a complex finish." - International Wine & Spirits Competition 2025

OTHER INFO

Chardonnay is sourced from multiple vineyards in the Chablis appellation with kimmeridgian and clay-limestone soils. Fermentation takes place in stainless steel tanks before the wine spends approximately 12 months on fine lees in tanks and barrels.



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