

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

2023 ~ 90 Points. "Lemon in color, ripe-fruit flavors define the nose of this wine that draws in dried field grass, hay and bruised golden apple. The palate is creamy in texture with notes of roasted lemon peel, caramel and dried white blossom. Pair with oysters, calamari and leek soup." - Anna-Christina Cabrales - Wine Enthusiast, Jul/2026

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 ~ 90 Points. "Minerally, bright and incisive nose with limey citrus, a touch of chalk and bergamot. Really fresh and crisp with a linear mouthfeel and a crunchy, simple finish. Bone-dry and pithy with medium intensity." - Zekun Shuai - James Suckling, May/2026

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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