

KOSTA BROWNE BURGUNDY SERIES

# 2022 Chablis Premier Cru Chardonnay

## Classically Lean with Distinct Minerality

The 2022 Burgundy vintage captures the essence of the region's finest terroirs, drawing comparisons to legendary years like 1949 and 1990 for its vibrant energy, freshness, and warmth. A proud testament to the relationships we've built within the Burgundian community and the remarkable vineyards we source from, this vintage represents our most exceptional efforts yet—an extraordinary expression of both place and time.

Chablis, renowned for its limestone-rich Kimmeridgian soils, produces some of the most mineral-driven Chardonnays in the world. Vines have flourished here since the Roman era. Situated along the infamous Serein River, the region's cool climate contributes to the crisp, expressive character of its wines. The designation of Chablis Premier Cru status in 1938 cemented Chablis's reputation for consistently producing wines of unrivaled quality.

Our inaugural Chablis Premier Cru Chardonnay perfectly exemplifies this character, with aromas of white peach, orange zest, and lilac, complemented by wet stone and lemon rind. Remarkably fresh and classically lean, this wine embodies true finesse.



100% stainless steel

ABV 13.5%

pH 3.35

Chablis Premier Cru soil is composed of Kimmeridgian clay and limestone, containing fossilized oyster shells, imparting a distinctive minerality to the wines.

### TECHNICAL DETAILS

**ÉLEVAGE** 100% stainless steel for 13 months

**ALCOHOL** 13.5%

**pH** 3.35

**TA** 5.3 g/L

### CELLARING

Our Burgundy Series wines are expressive with exceptional freshness, fruity aromatics, and captivating texture. We recommend cellaring this Chardonnay between two and ten years. To preserve the nuance of each bottle, we suggest storage in a dark environment between 55° and 60°F, with 70% humidity.

### TASTING NOTES

**NOSE** Aromas of white peach, orange zest, and lilac are complemented by wet stone and a touch of lemon peel.

**MOUTH** Crisp and lively, featuring flavors of green apple and ripe pear, balanced by bright acidity and a refined, elegant finish.